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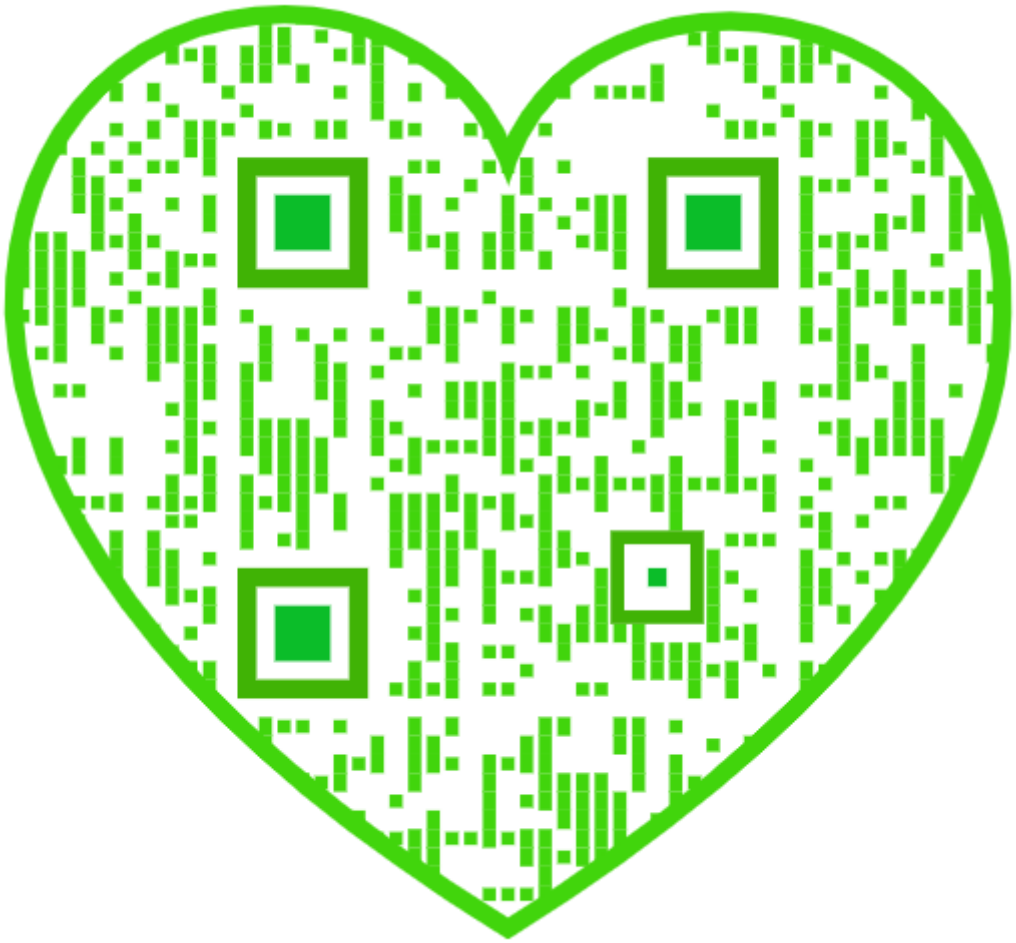

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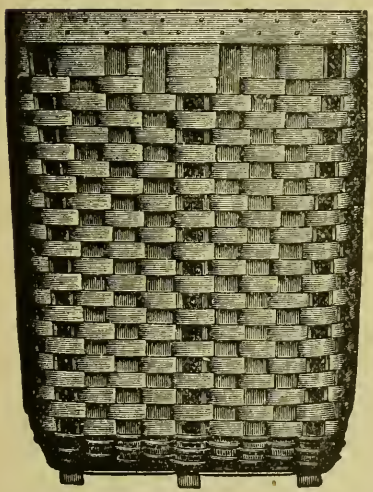

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BY

EMIL BRAUN.

General rules and instructions in all branches of American baking. In nine parts, each part containing many new theories and new ways of composing recipes, and furthering the culinary education of the professional baker as well as the housekeeper.

SECOND EDITION.

(REVISED AND ENLARGED.)

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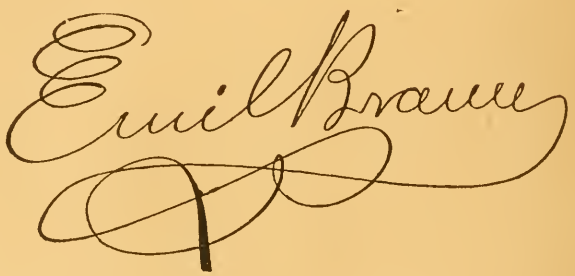
PREFACE.

IN no other land has the baking and consumption of bake-stuffs grown to such an extent as it has within the past few years in this country. Even in the household of the most humble workman, as in the mansion of the rich and prosperous merchant, the American cook and housewife is generally more praised and esteemed for her good bread, pastry and desserts, than for meat cooking. In looking over the numerous cook books that are now placed so freely before the public, the inexperienced can find no way of learning how or why the recipes read as they do. Before any success in baking can be expected, the cook, baker or housewife must be educated to all the particulars of the materials they are about to use.

It is the main object of this work to show in plain language all who are interested how to become successful in baking; the theories of how to put together and how to change recipes, when the same grades or brands of materials are not on hand. Judgment and common sense must be displayed to insure success. Did you ever hear a woman say, "I had good luck to-day with my cakes," but alas, the next time, "Oh, I had such bad luck with my baking"? There it is; one day good luck, the next time ashamed to show the result of her labor, and all the good materials wasted. It is the lack of theoretical

knowledge about baking that brings the bad luck, and many a professional baker is not able to explain the real cause of the mishap. The theories herein laid out plainly before the reader are all the result of careful, practical experiments, and are based upon accomplished facts.

Being confident of the success of my efforts in demonstrating some new and practical points to all interested in baking, and wishing to prepare delicious desserts, I shall herewith give my recipes in several parts, each part treating upon a different branch in the art of baking.



UTICA, N. Y.

PART I.

Puff Paste, Pies, Tarts, etc.

American Puff Paste.

One pound of butter washed well in ice water and one pound of mixed flour; mix together very light, with one ounce of baking powder, one egg, one teaspoonful of salt and enough ice water to make a smooth paste, same as you make for tea biscuits; roll out once about eighteen inches long and ten inches wide, turn in the ends to meet in the middle and double again; let rest in ice box or cellar for an hour, and repeat this until rolled out four times. For tarts and patties, roll out one-quarter of an inch in thickness, cut out with biscuit cutter, lay on clean cooky tins (not greased), and if time allows, let rest awhile in cold place before baking. When ready for the oven, dip the top of a small wine glass or biscuit cutter in hot water and press in the center of each tart, down to near the bottom of the paste; bake in a hot oven. When baked, cut the center all out with a sharp pen-knife and they are ready to fill. This paste is very valuable for the American cook, so as to be able to make patty shells with success, while it takes a great deal more experience to make French puff paste.

French Puff Paste.

Mix stiff one pound of mixed flour (half pastry and half bread flour) with one egg, two ounces of butter, one teaspoonful of cream of tartar or rum, and sufficient ice water. Work well and set to rest in ice box half an hour; then press the piece flat towards the edges, place in the center fourteen ounces of good dry butter washed well in ice water, with all the water and buttermilk squeezed out, and pull the edges of the dough over the butter from the four sides. Then you can proceed rolling it as in above recipe. If time allows, bake a little sample first; if it falls over in the oven, roll it out once or twice more; if butter runs out into the pan, let it rest longer on the ice.

Holland or Dutch Paste.

Wash in ice water one pound of butter until smooth. To one pound of flour add one-quarter of the butter, one-half teaspoonful cream of tartar, one egg, and one teaspoonful salt; mix all together with ice water (about one-half pint) into smooth dough; let rest awhile, then roll out in a long strip, break the rest of the butter into small pieces the size of a walnut and lay all over the dough, then turn the left end one-third over, then the other end over this; roll out carefully, one-half inch thick, using no more flour for dusting than is necessary, and turn over like American puff paste. Roll five times, and if butter is very rich, you can cut short say one ounce to the pound of flour.

Vienna Tart Paste.

Chop fine ten ounces of washed butter with one pound of pastry flour, six ounces of sugar, one tablespoonful of pie seasoning, then mix with three eggs into light paste. This paste is very extensively used as crust for the delicious large fruit and cream tarts so common in Europe. If convenient, use six yolks of eggs in place of three whole eggs, as this makes the paste more smooth.

Common Pie Paste.

Mix together, dry, one pound of flour with three-quarters of a pound of lard and butter, and one-half teaspoonful of salt, then moisten with enough ice water to have it hold together, but do not work any more than necessary; and if time allows, let it rest on ice before using. That is the secret of a tender pie crust; working it too much makes what you so often find—shoe-leather pies. If you want a cheaper crust for the bottom, use less shortening. Always wash pies on top with milk before baking; this gives them a lively and appetizing color. If the oven bakes slow from the top, add a pinch of salt to the milk you wash the pies with.

Prepared Pie Seasoning.

Not only in large hotels but also in every household a large quantity of that delicate flavor, the peel of lemon, is wasted daily. How often are lemons cut up, when in a moment's time the rind could

be grated and saved for future use, put in a glass jar and occasionally sprinkled over with a little sugar and a few drops of water to keep moist. In this way you can have *lemon flavor* free of cost all the year around. Two tablespoonfuls of this lemon peel, two cups of brown sugar, one tablespoonful of cinnamon, one tablespoonful of allspice, one-half a nutmeg (grated); mix all together and keep in a can in a cool place, always ready for use.

How to Prepare Pies.

Pie plates should always be greased with butter, then dusted with flour, or what is better, cracker dust; this prevents the pie from tasting greasy after standing a day or two. Never have too rich a pie crust for the bottom, and always roll out very thin. For apple, and fresh fruit pies generally, it is advisable to dust the pie crusts with cracker dust before filling with the fruit, as this absorbs the juice of the fruit while baking. If fresh fruit pies are to be packed in lunch baskets, the following is a very valuable recipe: Mix the berries or other fruit, as soon as picked, with sufficient sugar, a little water, and put away if possible over night; before using, drain off the juice, and cook it, adding three tablespoonfuls of corn starch to every pint of juice, then add the fruit, mix, and it is ready for use. This pie will cut like jelly. Brown sugar is very good for pies and gives a nice flavor.

Evaporated and Dried Fruits.

By following instructions given here you will be surprised at the excellent results. Never soak any pie fruit over night. To one quart of boiling water add one-half pound of berries, apples or apricots, one-half teaspoonful salt, cook ten minutes until swelled up well, add three-quarters of a pound of granulated sugar, and one teaspoonful butter; cook five minutes longer, then stir into this two ounces or five tablespoonfuls of corn starch, dissolved in a little cold water; stir quickly a few moments and set away to cool. This I guarantee to make the most delicate pies from any dried fruits. If fruit is very tart, like apricots, add a little more sugar; with apricots you can always cook some apples, as apricots are almost too rich; some of the ready pie seasoning can be used to advantage in almost all pies. This mixture can be made in larger quantities and put away in cans or jars, as it keeps well.

Custard Pies.

FOR THREE PIES.

Line deep pie plates very thin with plain paste, fill with custard and bake about twenty minutes. For the custard, beat up six eggs with four ounces of powdered sugar, one tablespoonful of melted butter, one-half teaspoonful salt, add two ounces of flour, one teaspoonful of any extract you wish, and three pints of fresh milk; strain all together and bake twenty minutes. This mixture is also fine for cup custard. Bake about twenty minutes. To make sure that any kind of custard pie is done, stick a knife through the pie, and if you can remove it without any custard or milky paste sticking to it the pie is done.

Lemon Pie.

Boil one quart of water with one cup of canned, fresh or dried apples, three-quarters of a pound of granulated sugar, until apples are soft, then stir into it three ounces (or five tablespoonfuls) of dissolved corn starch; remove from the stove and when cool add five to six eggs, one-half teaspoonful salt, the juice of three lemons, two grated lemon peels, and one tablespoonful butter; strain all through a colander and fill into pie dishes lined with plain pie crust. If you want French lemon pie, line flat pie dish with American puff paste, scallop the edge with your fingers or a knife, fill in the cream and lay four bars of the same paste over the top and four more crosswise over them. This is the finest lemon pie found in twenty years' practice.

Pumpkin or Squash Pies.

FOR THREE PIES.

Cut up and boil soft one-half of a small pumpkin, strain off water well and press the dry meat through a colander. Beat up six eggs with six ounces of powdered sugar, one-half teaspoonful salt, one tablespoonful ginger, one-half nutmeg; then add the pumpkin, one quart of milk, and one tablespoonful of melted butter, strain all through colander again, fill in deep pie dishes lined with plain pie paste, and bake like custard pie—twenty to thirty minutes. This is enough for three large pies. Generally, as soon as pie is up above the rim of the plate it is done; if bottom is not quite baked, then set on top of hot stove a few seconds to finish bottom. The same rule applies to custard pies.

Cream Pies.

FOR TWO PIES.

Boil one quart of milk with one-half pound of sugar (one cup), stir into this quickly, while boiling, four tablespoonfuls of corn starch, mixed with two or three eggs and one teaspoonful of any extract; a little butter may be added; you may also use grated lemon or orange peel, or two ounces of chocolate as required. Line a flat pie dish with American puff paste, dust well with cracker dust or flour, press another same size pie dish on top of the paste and set in the oven; when about half done take top dish off and bake until done; pour in cream and set away to cool.

Cream Meringue Pie.

Beat only the whites of three eggs to a stiff froth; mix into it, light, one small cup of sifted powdered sugar; spread this over the cream and dust with a little sugar; brown in oven about three minutes.

Peach Meringue.

EUROPEAN STYLE.

Skin say six ripe peaches, cut them up into thin slices, mix with one cup of powdered sugar and divide on twelve deep saucers; then cover over with meringue, same as for cream meringue pie. If you have a canvas bag and tube you can ornament a little on top. Any other fresh fruit except berries can be used the same way.

Russian Spice Pie.

Line flat pie dish with common pie crust, and spread thin with any kind of jelly or jam. Mix together three-quarters of a pound of sifted bread or cake crumbs, three-quarters of a pound of lard, one quart molasses, one pint of sour cream or water, one ounce of saleratus, one egg, one pint of washed currants, a little chopped citron, a little lemon and vanilla extract, and one tablespoonful of cinnamon or pie seasoning; mix all together and thicken with enough pastry flour to have a soft paste. Fill this on top of the jelly and bake slow; when baked, dust with powdered sugar. This pie is very fine when a few days old.

Mince Meat for Pies.

Two pounds of apples, chopped fine; one-half pound of washed currants; one pound of lean boiled beef, chopped fine; half-pound citron and orange peel; two lemons, grated and the juice; one pound raisins, stoning them if time allows; one pound of brown sugar; one-half nutmeg; two ounces of mixed ground spices; add either brandy, wine or cider to taste, and enough of the beef broth to moisten well.

French Madelaine Pie or Tarts.

Line pie dish or tart mould with American puff paste and spread with jelly. Stir together lightly one cup of sugar, one cup of sweet almonds pounded very fine, and six yolks or three whole eggs; then add two tablespoonfuls of melted butter, three-quarters of a cup of pastry flour and one-half teaspoonful of baking powder. If too stiff, add a little milk or cream. Fill in the dish, roll out a piece of the paste, cut in narrow strips one-quarter of an inch thick, and lay close together across the top of pie. Bake by moderate heat for half an hour; if it colors too soon on top, cover with a strong, greased paper.

Rice Pie.

Line plate same as for custard pie. One cup of rice, boiled very soft with one-half teaspoonful of salt; beat lightly four eggs with one-half cup of sugar; add the rice, one-half nutmeg, a little lemon or cinnamon, one quart of milk or cream, and two tablespoonfuls of butter. Press all through a fine colander twice and bake same as custard pie.

Southern Custard or Potato Pie.

Boil or bake four good potatoes and take the skins off; beat up with five ounces of powdered sugar and five eggs, then add one ounce of flour, one and one-half quarts of milk, one-half grated nutmeg, one-half teaspoonful salt and one tablespoonful melted butter. Strain all through colander, fill in lined pie plates and bake like custard. Sweet potatoes or carrots can be used the same way. You may also steam the potatoes until mealy but not watery.

Rhubarb Pie.

Get your rhubarb cleaned and cut in strips one inch long the night before and mix well with sufficient sugar. Next morning strain off the juice and set on the fire; when boiling add the rhubarb, boil about two minutes, stir two ounces (three good tablespoonfuls) of corn starch into it and take off to cool. A little cinnamon improves it greatly. Gooseberries are prepared in the same manner.

European Cherry Pie (Flamri).

Line a flat pie dish or layer-cake tin with American puff paste, dust well with cracker dust and cover the bottom with one layer of stoned cherries and bake half done; pour over the following crême, and put back in oven for five to seven minutes longer. Crême: Four egg yolks, three ounces sugar, a little cinnamon, and two ounces of flour; mix all together, then add one-half pint of sour cream.

Imperial Currant Pie and Tarts.

Line one large flat cake tin with Vienna tart paste, making rim extra thick; fill with following mixture and bake slow: Beat the whites of five eggs very stiff, adding six ounces of powdered sugar, a little at a time; after the eggs are stiff, add two ounces of chopped almonds and half a pint of sour cream; finally add one pint of picked red currants. In winter, use a pint can of preserved currants or one pound of washed English currants. This is the genuine recipe from the German Imperial Court Confectionery, and will repay a hundred-fold for the little extra care and trouble required in its preparation.

Imperial Vanilla Cream Tarts.

Line a dish with Vienna tart paste, making rim double thickness and bake. Beat the whites of four eggs very stiff, adding six ounces of sugar, a little at a time, then mix in the four yolks and two tablespoonfuls of dissolved gelatine with one tablespoonful of vanilla extract or vanilla sugar; pour into the baked pie crusts and set away in ice box until wanted. In the place of vanilla any other flavor or rind and juice of lemon or orange may be used.

Apple Flamri Tarts.

Line flat pie dishes with Vienna tart paste, have side with extra thick rim, dust with cracker meal, cut apples in thin slices, lay them closely together, covering the paste with one layer, sprinkle with sugar, pie seasoning, currants, fine citron and almonds, and bake half done; pour over this the same mixture as above. Peaches and plums may be used the same way, but no berries.

French Tartlets.

Line patty moulds or flat tartlet dishes with American paste, dust well with flour and fill with dried beans or split peas; then pour out all the beans (saving them for the next time) and fill the shells with any jam, jelly or cream. These shells may also be used for oyster patties.

Metropolitan Cream or Jelly Tarts.

Line moulds as above and fill with jelly or cream and bake, then make a light meringue, spread over the tarts and put back in oven until browned over the top.

Large Patties.

From puff-paste leavings, roll out a sheet one-fourth of an inch thick, cut out round the size of dish you wish to serve it on, wash the edge a little with water and fill the center with your meat or game; roll out another sheet of fresh paste, cover over the meat, lapping over the border; cut off sharp and scallop a little. For large patties, lay another ring of fresh paste around the border. Wash all well with egg, prick a few times with a fork and decorate with small thin stars, etc.; bake at about 370 degrees.

Large Patty Shells.

Cut out a round bottom layer one-quarter of an inch thick from good French paste, lay it on strong pan that will not warp in the oven. Now make a ball of fine shavings, cover with thin paper and tie together with fine thread to keep it in shape. Set this in the center

of the paste and dust well with flour. Then roll out a piece of the paste one eighth of an inch in thickness and lay over the ball, covering it thoroughly and lapping over the border, cut it off sharp on the edges, prick with a fork, wash well with egg, decorate with little ornaments of different shapes (stars, squares, crescents, etc.) and some narrow strips of paste laid crosswise. When baked, cut about two inches from the top all around with a sharp knife, remove the cover, cut the thread, take out the paper and shavings carefully and after cleaning out thoroughly they are ready to fill with fricassee, oysters, etc.

Vol-au-Vents.

These serve the same purpose as patty shells, only they are not so hard to make. Roll out a strip of best puff paste one-third of an inch thick and cut with a sharp knife one and one-half inches wide, long enough to form a ring the size of the dish in which you wish to serve it. Care must be taken to avoid touching the sides of any part of puff paste after it is cut, and also avoid allowing the waste to run down the sides, as this prevents the paste from rising even. In making a vol-au-vent, one end is carefully flattened down and washed with water, the other end lapped over this and afterwards washed with egg and pressed down evenly. The top may be marked crosswise with a fork. Extra small ornaments (stars, squares, crescents, etc.) are baked separately to decorate the fricassee after it is filled in the ring.

GOLDEN RULES.

Apple pies should always have the prepared seasoning.

Gooseberries are improved by a little cinnamon or meringue.

Never use more than four eggs to a quart of milk for any custard.

Save all your broken crackers; dry them, pound fine and save for pies.

All pie dishes should be greased, and then dusted with cracker meal.

Never use soft butter or lard for pie crust. Always wash butter in ice water.

For baked pot pies (either meat or fruit), use the American Puff Paste and prick well.

Three ounces of sugar are sufficient to every quart of milk for custards of any kind.

Dried apples, cooked soft enough to press through colander, are very nice for meringue pies.

Never use too much flavoring of any kind in baking, especially cinnamon or almond extract.

All fresh fruit should be mixed with sugar before filling in pies. A little butter increases the delicacy.

Good corn starch can be used in a great many ways in pie baking, but only the best will give satisfaction.

Huckleberries and blueberries should always be mixed with some apples, either fresh or canned, to increase flavor.

Always keep a can of the prepared pie seasoning on hand, as this will increase the delicacy of flavor of almost every pie.

The recipe for American Puff Paste, if made as directed, will be worth more than the price of this book to any cook or housewife.

All patties, tarts, banburys, etc., are much improved if they are allowed to rest on ice for at least half an hour before going into the oven.

If corn starch is to be used in place of flour, use the best. Don't use too much, a large tablespoonful always is sufficient to every pint of milk or water.

Always follow our general rules and change flavors to suit yourself. Every one of our recipes can be used with different fruits, flavors and names changed, but follow the instructions otherwise.

Success in pie baking depends a good deal on the mixing of the crust. Never work any more than necessary; just stir around enough to have it hold together and let rest as long as possible in cold place.

Prick the top crust on every pie to let the steam escape. When using fresh fruit, insert in center of top crust a small round tube of tin or strong paper, through which all steam will escape as through a chimney.

FOR NOTES AND RECIPES.

PART II.

Puddings, Soufflé, etc.

Cottage Bread Pudding.

For ten persons. Soak as much as a half loaf of stale bread or six biscuits in a quart of milk. Beat up well together four or five eggs, one cup of sugar, one teaspoonful vanilla, one-half teaspoonful salt and two tablespoonfuls of melted butter. Mix up well with the bread, adding one cup of large raisins. Bake in a buttered and sugar-dusted china dish or tin pan. Set this dish in a pan of hot water. A little nutmeg improves the flavor.

Bread and Butter Pudding.

Slice your bread thin, spread well with butter, and fill your dish half full of this buttered bread; then pour custard (prepared same as for custard pie) over it; omit raisins and bake same as the other bread pudding.

Farina or Indian Meal Pudding.

One-half pound of farina or meal, stirred into one quart of boiling milk and leave on fire until it thickens; set away to cool, stirring into it, when cold, one-half pound of sugar, yolks of four eggs, the grated rind of a lemon and the stiff froth of the whites of four eggs; then add one even teaspoonful of good sifted baking powder, and one-half nutmeg, grated. Mix in well and bake one-half hour—not too hot.

Soufflé.

Proceed the same as above, using eight eggs, and do not bake until time to serve. Bake in a hotter oven, using a china dish, and do not set into hot water as you do with puddings.

Tapioca and Sago Pudding.

For twelve persons. Put one-half pound of tapioca or sago in three pints of boiling water (never soak over night), stir and set on a slow fire; stir continually to keep from sticking to the bottom. When it is all soft and jellied, put in double boiler with one pint of milk and one-quarter of a pound of butter and cook twenty minutes more until jellied again, setting away to cool. Beat up well four eggs with three-quarters of a cup of sugar (six ounces), one grated lemon, and a little nutmeg; then mix well with the other mixture and bake about forty minutes—not too hot.

Cottage Rice Pudding.

For twelve persons. Put one-half pound of well-soaked rice in a galvanized kettle on a slow fire, with about three pints of boiling water and cook until all swelled and soft. If it boils dry, add more boiling water but do not disturb. When done, set away to cool. Proceed the same as above for sago. For sultana rice pudding, add one cup of sultana seedless raisins to above mixture.

Rice Pudding, Family Style.

Pour two quarts of boiling water over a pound of rice and cook very soft, then adding lemon peel, one pound of sugar and a little nutmeg, two tablespoonfuls butter, and two tablespoonfuls corn starch. When all the water is boiled in, add a pint of milk and cook all dry again; then pack solid in any mould and let it settle. Before serving, turn out on a deep plate and sprinkle with cinnamon and pour over it a nice soft vanilla custard, cold. Dip your mould in cold water before filling with the rice.

Roly-Poly, or Steamed Pudding.

Mix together lightly, as for tea biscuits, one and one-half pounds of rich pastry flour, four ounces of butter or lard, one ounce of good baking powder, a little nutmeg, the yolks of three eggs, one-half teaspoonful salt and about one pint of milk. Roll out about eighteen inches long and ten inches wide. Spread with any fruit or jam; roll up, set in a greased pan in a steamer and cover over. It will be done in half an hour.

Fruit Dumpling.

For this the paste is the same as Roly-Poly Pudding. Roll ou. one-quarter of an inch thick; cut out with large, round cake cutter; put fruit and sugar in middle and double over; set in greased muffin tins and steam about one-half hour. A dozen different kinds can be made from this formula.

Cabinet Pudding.

Fill moulds three-quarters full with lady fingers or sponge cake, cut up fine; pour over it a rich custard, same as used for custard pie, and flavor to taste.

Diplomatic Pudding.

Proceed by the same rule as for cabinet pudding; mix currants, sultana raisins and a little citron (cut very fine) with the sponge cake.

Tutti-Frutti Pudding.

Follow the same formula, only you may use pieces of different kinds of cake and sprinkle the fruit over the bottoms of moulds. Different names may be given this by using special fruits, such as peaches, oranges, etc.

Cold Farina or Indian Pudding.

Boil one-half pound of farina or meal with three pints of boiling milk, stir until it starts to thicken, then let it cool; add a little lemon or other flavor. Beat up stiff the whites of four eggs, mix all together, fill in moulds and set on ice.

Boiled Indian Pudding.

One cup of Indian meal and one-half cup of flour, pour into one quart of boiling milk; when it thickens, add one-half cup (four ounces) of brown sugar, one-half cup of finely chopped suet, a little salt, four eggs and a little nutmeg; two tablespoonfuls of molasses may be added. Tie in a cloth and boil or steam from four to five hours.

Poor Man's Pudding.

About six stale biscuits (or three biscuits and three corn muffins) grated fine, add a handful of stoned raisins, some washed currants, a good handful of brown sugar, and one cupful of flour. Chop fine with the flour one-quarter of a pound of beef suet and one teaspoonful of good baking powder. Mix all together with sufficient milk to make a paste; steam in greased and sugared dish about two hours. Add a little nutmeg or mace.

English Plum Pudding.

Chop fine one pound of beef suet with one cup of pastry flour; add three-quarters of a pound of brown sugar, three apples chopped fine, one-half pound prunes, one pound of raisins, one pound of currants, five eggs, two grated lemon peels, one teaspoonful each of grated cinnamon, nutmeg and allspice, four biscuits or one-quarter of a loaf of bread, which you have first soaked in milk, and one glass of rum. Mix all well together, steam five hours in suitable mould, or boil four hours in napkin if preferred; dust with fine sugar afterwards on the platter, pour a little strong rum over it and set the rum on fire.

Genuine Old-Fashioned English Plum Pudding.

One pound of suet, chopped fine, one pint of roasted bread crumbs, sifted, one pound of currants, one pound of raisins, one-half pound of citron, one-half teaspoonful of nutmeg, one pound of brown sugar, a little salt, six eggs, and two grated carrots. Boil slowly in mould not less than eight hours—if possible, boil six hours the first day and two hours before using. Pack solid in greased and sugared mould and tie up with cloth. Serve with French brandy sauce.

Baked Apple Dumplings.

Roll out leavings of puff paste one-quarter of an inch thick, cut in squares, lay one peeled and cored apple on each piece, fill the cavity with cinnamon sugar. Turn in the four ends of the paste, press together on top and bake. Serve with rum and hard sauce, or if cold, serve with whipped cream.

Chocolate Pudding.

Stir until light one-quarter of a pound of butter and ten ounces of sugar, add the yolks of ten eggs, one teaspoonful of vanilla, six ounces of grated chocolate, cinnamon, one-quarter pound of pounded almonds, one-quarter pound of bread crumbs, three ounces of flour, and the whites of ten eggs beaten stiff. Bake one and one-half hours, at about three hundred and seventy degrees.

Almond Pudding.

GERMAN STYLE.

Stir light five ounces of butter and one-half pound of sugar; then add the yolks of nine eggs, lemon peel, six ounces of pounded almonds or one-half pound of almond paste, one-half pound of biscuits soaked in milk and squeezed out dry, and the snow of the whites of eight eggs. Bake in a buttered and sugar-dusted fancy mould.

Queen Pudding.

Mix, same as for wine cake, one pound of sugar, one-half pound of butter, one and one-half pounds of pastry flour, seven eggs, one-half pint of milk, one-half ounce of soda, one ounce of cream of tartar sifted in the flour, mace and citron. Bake in well-buttered and sugar-dusted moulds.

Suet Pudding.

Mix together one cup of stoned raisins, three and one-half cups of flour, one cup of chopped beef suet, cinnamon and mace. To one cup of cream or milk add one cup of molasses, one teaspoonful of soda and two eggs. Mix thoroughly, fill in a mould with tight-fitting cover, well buttered and dusted with crumbs or sugar. Steam three hours.

Snow Pudding.

For twelve persons. Dissolve one ounce gelatine in one-half glass of sherry wine and as much water. In the snow of the whites of ten eggs beat three-quarters of a pound of fine sugar and the gelatine. One orange peeled, and the juice of the same, will increase the delicacy of flavor. Set away in little moulds to harden. If fruit flavors and coloring are used, a variety of names can be given.

Minute Pudding.

Of one quart milk take enough with three ounces of flour to make a soft batter. The balance of the milk, with five ounces of sugar, set on the fire. When boiling, add one-half teaspoonful salt and two beaten eggs; stir continually about five to eight minutes, until thick like crême. Serve with sweet cream, sweetened and seasoned with mace.

Boston Brown Bread Pudding.

Mix two pounds self-raising brown bread flour with one and one-half pints of cream or milk, one pint of molasses and enough water to make a soft dough, one cup of raisins, five ounces of finely chopped beef suet. Bake in water-bath one and a half to two hours. A little sugar may be added. Before serving, pour hot brandy sauce over it to soften crust.

Brown Bread Pudding.

NEW ENGLAND STYLE.

Cut into thin slices a loaf of graham bread or brown bread; butter them well. Arrange them in layers in buttered, sugar-dusted moulds until half full; fill up with plain custard. Some English currants may be sprinkled between the layers; they give custard a rich mace flavor. Let soak for a half hour before baking; bake in water-bath.

Floating Island.

Beat the yolks of twelve eggs with ten ounces of sugar; add two ounces of cornstarch, vanilla and a little milk. Boil one quart of milk; stir into it the above mixture; take from the fire and when a little cool pour in a large glass or porcelain dish; set on ice. Beat very stiff the whites of six eggs; add a handful of sugar and a little vanilla. With a large spoon (dipped in water) take out in pieces and put in boiling water for a few minutes; then arrange these "snow-balls" on top of the custard. A little jelly may be sprinkled on top of each. Dust with powdered sugar and serve.

Stock Sauce.

In the saucepan dissolve together three tablespoonfuls of corn starch, one-half pound or one cup of brown or granulated sugar, a little mixed whole spice, one-half lemon rind and juice, with a pint of

cold water and set on the fire. Let it simmer slowly until it is clear, add a little butter or salt and strain. Before serving, add one-half glass of any wine desired, or one tablespoonful of any extract, one-quarter pound of butter; set on stove and stir until butter is melted. Color to suit taste.

Chateau Sauce.

The proper name is Cheau d'Eau, but is generally called as above. Beat light the yolks of four eggs with two handfuls of powdered sugar and the rind and juice of half a lemon; stir in slowly one-half glass of Rhine wine and beat well until it is all foam, over a moderate fire. This is a favorite sauce.

Hard Sauce.

Rub together to a froth one cup of butter, one and one-half cups of powdered sugar, the juice of half a lemon, or a little vanilla and the white of one egg. If you have a bag and tube drop in little stars, or set on a plate, sprinkle with mace and put it on ice to harden.

Rum Sauce.

Mix together one-half quantity of hard sauce and one-half quantity of stock sauce, add one small glass of rum, let it boil lively for about five minutes, keeping it hot until served.

Cream Sauce.

Mix together, in a double boiler, one cup of fine sugar, one and one-half pints of cream and milk, one ounce of corn starch or two ounces of flour, one-half teaspoonful of salt and one tablespoonful of butter; stir occasionally, and when just starting to thicken remove and strain. Flavor with vanilla.

French Cream Sauce.

Add a little cognac brandy to mixture for cream sauce.

Yankee Sauce.

Same as rum sauce, only add a little ground ginger and molasses.

Brandy Sauce.

Stir to a cream one cup of butter, one and one-half cups of sugar, one-half of grated nutmeg, one-half of the peel and the juice of one lemon; set on a good fire; add three eggs and one glass of brandy. Let it boil about five minutes. This is a very fine sauce.

Omelette Soufflé.

Take the yolks of six eggs, a little vanilla, one-quarter of a pound of sugar and one spoonful sweet cream; stir fifteen minutes; add quickly the whites of six eggs beaten very stiff; mix it very light; pour in a warm porcelain dish greased with butter, bake at once, not too slow. Dust a little fine sugar over it. Flavor with vanilla.

Fritters.

Fritters are frequently made with apples, peaches and other large fruits with this recipe: Dissolve one yeastcake in one pint warm milk; add one-quarter of a pound of sugar, salt, four eggs, two tablespoonfuls best olive oil and enough pastry flour to make a soft batter. Set to rise; then beat again, add a little nutmeg, throw in the fruit, cover all with the batter, and fry in hot lard.

Fritters with Baking Powder.

The same proportions; instead of the yeast use one tablespoonful of baking powder, and mix shortly before using.

Mayonnaise.

SALAD DRESSING.

In a deep soup-plate place the yolks of four eggs, two teaspoonfuls best ground mustard, three-quarters of a teaspoonful of salt, one-half teaspoonful cayenne pepper, and one-half teaspoonful white pepper. With a large fork or spoon stir continually in one direction. With the other hand pour in slowly from time to time, from the bottle, the best olive oil. As soon as it commences to bind and get stringy, add quickly a little lemon juice or vinegar. Keep stirring continually until three-fourths of a pint of oil, the juice of one lemon, and one-half

gill of vinegar are used up. Stir up well, then place at once on ice. Some cooks make a big time about mayonnaise, but if everything is properly prepared there is no excuse for failure. Everything should be cold, especially the oil. Should the dressing break in spite of all, add quickly another yolk of egg, and stir, holding back the oil for a minute.

Combination of Puddings and Sauces.

Not every sauce corresponds with every pudding; the following will be found to correspond well:

Cottage Rice pudding and Vanilla sauce.
Sago pudding and Madeira sauce.
Farina pudding and Cream sauce.
Cabinet pudding and Chateau sauce.
Indian pudding and French Cream sauce.
Cottage Bread pudding and Rum or Hard sauce.
Fruit pudding and Brandy sauce.
Sponge pudding and Rhine Wine sauce.
Angel Food pudding and Raspberry sauce.
English Plum pudding and Rum and Hard sauce.
Tapioca pudding and Sherry Wine sauce.

Hints on Puddings.

Never soak rice for rice puddings.

Always use pastry flour if on hand.

If patent flour is used, use a little extra lard and mix moist.

When berries are used for Roly Poly, prepare them the same way as for pies in Part I.

If boiled in a kettle direct on the fire, put a plate on the bottom to keep the pudding from burning.

To boil puddings in a bag, grease the inside of the cloth with butter and sugar; when done, dip the bag in cold water so that it will loosen easily.

If you want to steam puddings, put the mixture in a greased and sugared mould or dish and tie over with a cloth and set into steamer. Cover steamer closely and steam a little longer than for boiling.

There are other formulæ for plum puddings, but I give two only, which are warranted the best. The first is what I use; it cuts and cooks excellently. The other is the genuine old Colonial recipe.

FOR NOTES AND RECIPES.

FOR NOTES AND RECIPES.

PART III.

Ice Creams, Sherbets, Jellies, etc.

European Style of Freezing.

Especially for water-ices, the European hand-freezing process is the best, in fact the only proper way. A plain packing can, of zinc if possible, is used. Set it in a packing tub, well packed with salt and ice. Do not pack too solid, but so you can turn the can with one hand; strain and pour in your syrup; put the cover on (with handle) and turn for about five minutes, then with spatula scrape off the sides, and, turning the can with one hand, stir up the syrup on the sides; put the cover on again after a few minutes and turn fast, and so continue turning, occasionally scraping the sides down until all is well frozen; then, after letting all the water run off, re-pack with more ice and salt, beat up well once more and set away. The open "Vienna Ice Cream Machine" is now adopted by many of the leading caterers and is worked on this principle. The "American Ice Cream Machine" is certainly more convenient, more profitable, and quicker in working. It beats up the cream, or ices, increasing the contents to double the liquid quantity at least, but it does not give it the fine, silk-like finish obtained by the use of the European method.

Vienna Ice Cream (Vanilla).

Set on a moderate fire in a clean kettle two quarts of milk, yolks of twelve eggs, one-half of a vanilla bean, one and three-fourth pounds of sugar, stirring slowly but steadily with beater. As soon as it is near boiling, take off, cool a little, and add one quart of double cream; strain through a fine sieve and freeze.

Ice Cream with Eggs.

Mix well two quarts of cream, one quart of milk, six eggs, one and one-fourth pounds of powdered sugar; vanilla.

Philadelphia Ice Cream.

Beat up two quarts of double cream, three-fourths of a pound of fine sugar, one teaspoonful of vanilla, strain through a fine sieve into freezer, add the whites of two eggs and freeze. In place of whites of eggs, one tablespoonful of desiccated egg white can be used to advantage.

American Ice Cream.

Dissolve two ounces of desiccated egg food in one quart of milk; cook two quarts of milk with one and a quarter pounds of sugar, add the solution and two tablespoonfuls of vanilla or lemon, strain and add two whole raw eggs. This is an inexpensive cream.

Custard Cream.

One gallon of milk, three ounces of desiccated egg food, two pounds of sugar, two tablespoonfuls of corn starch. Set on a moderate fire; stir until near boiling, but do not let it boil up. If desired, about two quarts of sweet cream may be added with ten ounces of powdered sugar. Flavor to taste.

Lemon or Orange Ice Cream.

To any of the above mixtures add one ounce of either lemon or orange extract to a gallon.

Raspberry Fruit Cream.

Two quarts of double cream, one quart of ripe berries, one lemon peel and juice, and one and a quarter pounds of fine sugar; stir up; press through a fine sieve and freeze slowly.

Peaches, strawberries and all other fruits may be used the same as above.

Pineapple Cream.

Make same as above, only grate into it one large, peeled pineapple, well ripened.

Chocolate Ice Cream.

Dissolve six ounces of chocolate with one-half pound of powdered sugar and three-fourths of a pint of water on a slow fire. Stir until all is smooth and getting thick, then add slowly any of the above mixtures.

If it is desired to make chocolate cream from vanilla already frozen, dissolve chocolate as above, then cool a little, and add by small spoonfuls some of the frozen cream until all is smooth and thoroughly cold; then add sufficient of the frozen cream, set in well packed freezer; stir a few minutes and set away.

Chocolate Essence.

TO KEEP ON HAND.

Dissolve two pounds of chocolate in a hot water bath; cook five pounds of sugar and one-half pound of glucose with one quart of water to a syrup, then pour it slowly into the chocolate, stirring well; add some powdered sugar if you want to make it sweeter. Set away in a cool place.

Coffee Cream.

Mix two quarts of double cream and three-fourths of a pound of powdered sugar. Cook one quart of milk, add one-fourth of a pound of mixed Java and Mocha coffee, ground, and let it simmer about fifteen minutes; add two handfuls of sugar and let it stand some time; strain into the cream; add three eggs and freeze.

Hokey-Pokey.

Dissolve two ounces of cornstarch in one gallon of milk; add one and three-fourth pounds of sugar; boil until it starts to thicken; take from the fire and add two ounces of vanilla, one can condensed milk, whites of three eggs, and strain.

Caramel Cream.

To one gallon of Philadelphia or Vienna cream add four ounces of burnt sugar (caramel) and one ounce of vanilla.

Bisque Ice Cream.

For each gallon of Philadelphia cream allow, before serving, one glassful of strong wine and a half pound of roasted, crushed macaroons.

Croquant or Nougat Ice Cream.

To Philadelphia or Vienna cream add, after freezing, one-half pound of crushed croquant, a little vanilla and sugar color. If it takes too long to cook fresh croquant, crush one-half pound raw well roasted almonds with fine sugar.

Sherbets and Punches.

Few pastry cooks make a distinction between *sherbet* and *water-ice*. For sherbet or punch, for twenty-five persons, use the following formula: To two and one-fourth pounds of sugar add two and one-half quarts of boiling water; the juice of four and rind of two lemons; stir all up well; strain and add the whites of three eggs and freeze well. This is a general formula for all sherbets and punches and gives the best satisfaction. Lemons are so cheap now everywhere, that there is no excuse for using *acids* in their place. Using water in place of milk or cream reduces the cost so much that all possible care should be taken, and only the best of liquor and fruits should be used in their preparation.

Roman Punch.

To above mixture add, before serving, one wineglassful of rum.

Cardinal Punch.

To above add one orange peel and the juice of two oranges; color bright red. Before serving add one wineglassful of sherry wine.

Pineapple Sherbet.

A small can of grated pineapple, or a small fresh grated pineapple added to above.

Orange and Lemon Sherbets.

Add to formula for Sherbets the grated peels of two and the juice of four oranges or lemons. Other fruits for sherbets are used in the same proportion.

Water Ices.

Genuine water-ice is best made in a Vienna freezer or by hand. The very best ices should not be beaten up while freezing, but be compact and firm when done. The genuine formula is: Boil one quart of water with one and one-half pounds of sugar to a syrup, then add the grated peel of one and juice of two lemons, and one pint of juice of any kind of fruit. If the fruit is tart, such as red currants, use more sugar. If you want to beat up same, add the whites of two eggs.

Lemon Ice.

Take one extra peel and the juice of two more lemons than in the formula.

Frozen Lemonade.

Take half of any sherbet, after freezing, and add one pint of water and one handful of powdered sugar to it. Fill glasses three-fourths full and lay on the top of each a small piece of the sherbet.

Frozen Fruit.

Only fresh fruit as may be in season, should be used. Freeze any fruit as for sherbet above; before serving mix in one quart of fresh fruit; whole peaches, apricots and such large fruit should first be cut in smaller pieces.

Jellies.

Jellies and cold desserts are often prescribed for the sick, but some cooks use gelatine to excess, and often poor gelatine at that, so that the lime taste kills the good quality of the jelly.

The following is a stock formula: Dissolve one package of gelatine (four ounces) in two quarts of cold water, add one quart of boiling water, two and one-half pounds of granulated sugar, a little mixed

whole spice, the juice of five lemons, the peel of two lemons and about twelve broken-up egg shells; set all on a moderate fire and stir well. Beat up until stiff the whites of four eggs, add one pint of water to them and mix in the boiling mixture; let it boil three or four minutes and sprinkle a little water over the top several times to stop overflowing. This last process gives jelly a beautiful crystal-like clearness. Take it off the fire and strain at once through a flannel or felt bag. If not all clear the first time, pour back at once, straining again. Do not disturb the bag in the least and keep it in a warm place. From this stock you can make any kind of jelly; and if put away in a dry, dark place in bottles with tight covers, will keep fresh a long time.

Lemon Jelly.

To each quart of the above, dissolved by warming, add the juice of two lemons and one-half of a lemon peel cut up very fine.

Wine Jelly.

For twelve persons. Dissolve one quart of stock and add one-half of a glassful of any kind of wine. Fill in moulds and set on ice.

Sherry or Port Wine Jelly.

Add a few drops of burnt sugar color and one-half of a glassful of wine to each quart.

Claret Jelly.

Add a few drops of cochineal coloring and one-half of a glassful of Bordeaux wine for each quart.

Champagne Jelly.

To one quart of stock jelly add one-third of a pint of champagne cider, fill in champagne glasses, and set on ice; beat the whites of two eggs very stiff, add two tablespoonfuls of dissolved gelatine, and pour quickly on the top of each glass and set on ice until ready to serve.

Orange Jelly.

To one quart of stock add the juice of one orange and the rind of half an orange, cut very fine, or one tablespoonful of orange extract.

Fruit Jelly.

Put a pint of stock jelly into a quart mould and set it to harden; when half set lay on the top a layer of nice washed berries, cherries or other fruit; fill up with dissolved stock and set to harden again.

Demi-Glace of Coffee.

The same as snow pudding (see Part II.), only omit the wine and add one cupful of strong coffee and a few drops of sugar color to gelatine.

Blanc Mange.

ESPECIALLY RECOMMENDED FOR THE SICK.

One handful of sweet blanched almonds pounded very fine in a mortar; dissolve two ounces of gelatine in one quart of sweet milk; add six ounces of sugar; let it, with the almonds, come to near the boiling point on the stove, then add one and one-half pints of sweet cream; let simmer a few minutes, still stirring it. When nearly cold, strain into the prepared moulds and set on ice.

Charlotte Russe.

Line a glass dish or bowl with ladyfingers or slices of sponge cake and fill with the following crême: Dissolve one ounce of gelatine in a half pint of water, set warm; whip one quart of double cream very stiff, let it drain for a while, then beat in the yolks of two eggs, six ounces of powdered sugar, and add the gelatine and vanilla. Fill the molds and set away on ice. It can be ornamented with whipped cream.

Swiss Cream Meringue.

Soak a thick board in fresh water. In the meantime beat the whites of seven eggs very stiff and add gradually one pound of powdered sugar; flavor with vanilla. Set with bag and tube (or large spoon) about the size of a goose egg, on paper, dust lightly with sugar, set on the wet board and bake in a very cool oven. When hard and a light brown take off one at a time; scrape out the soft inside with the back of a spoon and lay the shells bottom up on tins and put back in the oven to dry out. They can be kept for months. Before using, set two together with whipped cream.

Raspberry Floats.

Float: In farina boiler boil one pint of raspberry juice, one-fourth of a pound of sugar and two tablespoonfuls of cornstarch; add, as soon as thick, the whites of four eggs well beaten; let all cool.

Crême: Boil one pint of milk with three ounces of sugar; stir together the yolks of three eggs, one ounce of cornstarch, a little milk and four drops of almond extract, and pour it into the boiling milk; as soon as it commences to thicken, pour in a glass dish, and when cold lay the float on top by spoonfuls.

Fruit Blanc Mange.

Dissolve one ounce of gelatine in a half pint of sweet cream. To one pint of fresh red currants or other fruit, add ten ounces of fine sugar, one spoonful of lemon juice. Let soak one hour, mashing them up well; strain, mix well with the gelatine, stirring in hot water bath, and fill in the dish. Serve with sweet cream, poured over, or whipped cream.

Raspberry Bavarian.

Dissolve three ounces of gelatine in a half pint of cream; press out enough raspberries to get one pint of juice; add sugar to it; after it is strained add the gelatine to it; set in ice water, stirring it until nearly cold. Beat up one pint of double cream, very stiff; let the other mixtnre run into it quickly, stirring it. Fill at once in fancy mould and set on ice. Turn out when ready to serve, by dipping for a second in hot water and ornament with whipped cream.

Strawberry Bavarian, Chocolate, or any other kind is made on the same principle, only substitute different flavors and colors.

Golden Rules.

For freezing, figure one quart of rock salt to five quarts of finely chopped ice.

Punch, sherbet and frozen fruits are generally served in glasses with handles.

One ounce of good gelatine is always sufficient to one quart of liquid for any dessert.

Always use *double* cream, that is cream which has stood twenty-four hours undisturbed.

Too much salt will freeze cream quicker, but makes it coarse and melts the ice too quickly.

Gelatine should always be soaked first in cold water before being melted. If heated too quickly or if boiling water is thrown over it, a disagreeable lime taste is given to it.

To fill fancy moulds, such as flowers, etc., in ice cream and ices, each part must be filled well, so all the rims are packed solid when closed, then wrap each mould in strong paper and pack at least three hours in ice.

FOR NOTES AND RECIPES.

PART IV.

Sponge Cakes, Pound Cakes, Layer Cakes, etc.

Sponge Cake.

Most of the younger bakers, who learned their trade in this country, are using hardly any recipes for real sponge cakes. In general there is now so much cream of tartar and baking powder introduced in the recipes that these cakes are hardly worthy the name any longer. Sponge cake (biscuit) is (or used to be) as a rule one of the finest and most delicate cakes, and widely used for the sick.

European Sponge Cake.

WARM.

Beat fourteen eggs and one pound of fine sugar well in a kettle, then set in a hot water bath and beat until thoroughly heated. Beat cold again, until light and firm; add one tablespoonful of water. Sometimes it may be necessary to beat warm the second time, to get it firm. (It must be somewhat standing up, before setting down smooth, when you take out the batter, before it can be called done.) Stir into this one pound of sifted pastry flour, in which two ounces of cornstarch may be mixed and one tablespoonful of lemon. Bake medium hot, say 360 degrees.

Vienna Sponge Cake.

COLD

Beat the whites of fifteen eggs very stiff; add by handfuls part of one pound of powdered sugar, then add the remainder of the sugar and the yolks of fifteen eggs, stirring in carefully. Take out the beater and mix in one pound of pastry flour; flavor with lemon. Bake at 360 degrees.

Large Sponge Cake.

Beat up well in a bowl the yolks of eighteen eggs with one pound of powdered sugar; beat very stiff the whites of eighteen eggs and add one-fourth of it to the sugar in the bowl, then mix in lightly one pound of sifted pastry flour (one-half pound of cornstarch and one-half pound of flour mixed, is still better), the rest of the whites of egg and lemon or vanilla. Bake slowly and well in large paper-lined tin, at 350 degrees.

Vienna Sponge Cake.

Beat the whites of twenty-eight eggs very stiff (it is best to use it two or three days old); add by handfuls one pound of powdered sugar, then the yolks of twenty-eight eggs, and last one pound of fine cake flour; mix as light as possible; bake quick in deep, square mould. This cake must be raised in a quick heat; if not, it gets dark in color before it is done. When once done raising and half baked, open the dampers or doors, and finish slower. Cut in five cent squares, and dust well with sugar. Bake at 400 degrees.

Light Pound Cake.

Use the first or third recipe for sponge cake, only mix in lightly, after the flour, one-half of a pound of good melted butter.

Pound Cake.

One pound of powdered sugar and one pound of good dry butter, rubbed to cream; add slowly, one at a time, ten eggs, which you beat a little first, and in warm weather, keep in ice water; then mix in one pound (good weight) of pastry flour, mace and vanilla. It is best to add flour by the handful. Bake in cool oven, about two hours; if not sure of its being done, stick a broomstraw in the center to the bottom, and if it pulls out clean, without dough on it, the cake is done.

Raisin Pound Cake.

To the above mixture, add two and one-half pounds of Sultana raisins; rub them first well in flour.

American Sponge Cake.

Beat up one pound of powdered sugar with twelve eggs, set in hot water bath until warm, beat until it does not run down quick from the beater, when raised; then add lightly one pound of pastry flour, sifted, with one-half of an ounce of baking powder. Bake in duchess tins at about 360 degrees.

Jelly Roll.

Take the above recipe and with bag and tube lay out in even thin layer, on a cooky pan, all lined with paper; use the lady finger tube. Bake quick at 400 degrees, and turn out at once on sugar-dusted paper; spread with jelly and roll up while warm.

Common Jelly Roll.

Stir up together well one pound of sugar with six eggs; add one-half of a pint of milk, lemon, one and one-half pounds pastry flour, and one ounce of baking powder.

Imitation Raisin Cake and Pound Cake.

Two pounds of sugar and one and one-fourth pounds of butter, rubbed to cream; add slowly one and one-half pints of eggs, one and one-half pints of milk, two and one-half pounds of cake flour with one ounce of baking powder, sifted; mix in three and one-half pounds of seedless raisins rubbed in one-half pound of flour. Finer cake is made by adding milk and flour alternately, part of each at a time, mixing light. Leaving raisins out will make a fine pound cake.

Gold Cake.

One-half of a pound of butter, three-fourths of a pound of sugar, rubbed to cream; add slowly five eggs, one-third of a pint of milk, and then one pound of pastry flour with one teaspoonful of baking powder, a little egg coloring and vanilla. Bake in flat squares at 370 to 380 degrees.

Orange Cake.

To the above mixture add the juice and grated peel of one orange. Bake in layers, set together with orange cream filling. (See Part IX.)

Layer Cake.

For layers, the gold cake mixture is very fine. Bakes very even.

Marble Cake.

Take the above gold cake mixture. Place one-half of a teaspoonful of red coloring in a china bowl and mix in enough dough to make it a bright red. In another bowl melt one-third of a pound of chocolate; and mix also with enough of above dough. Now fill a paper-lined pan half full with plain gold cake dough; with a spoon make four deep furrows in it, fill them alternately with red and chocolate; fill up to the top with plain cake dough, and smooth over. Bake like citron cake.

Citron Cake.

Rub one and one-half pounds of butter with one and three-fourth pounds of powdered sugar to cream; add slowly one and one-half pints of egg whites, then two pounds of flour with one-half of a teaspoonful of baking powder; beat the eggs a little first; add one and a half pounds of citron, sliced thin and rolled in flour; almond flavor. Bake at 370 degrees.

Lady Cake.

Cream together two pounds of powdered sugar with one and one-half pounds of butter; rub in slowly the whites of eight eggs, then beat the whites of eight more eggs to a froth and add part of it to the above, the rest alternately with two and one-fourth pounds of pastry flour. Bake at 350 degrees.

Silver Cake.

One-half of a pound of butter, one-half of a pound of lard, one-half of a pound of sugar, all creamed together; add one pint of egg whites slowly, then three-fourths of a pint of milk with one-fourth of an ounce of soda in it; then two pounds of flour with one-half of an ounce of cream of tartar; mix light. Bake at 370 degrees.

Citron Cake. No. 2.

The silver cake recipe makes a nice, cheap citron cake, with one and one-half pounds of citron added.

Wedding Cake.

Cream together one pound of butter with one and one-fourth pounds of powdered sugar; add slowly twelve eggs; then one and one-fourth pounds of pastry flour with one-half of an ounce of baking powder; soak one and one-half pounds of washed currants, one and one-half pounds of stoned raisins, three-fourths of a pound of sliced citron, with brandy; mix to above dough; add one-half of a nutmeg.

Dark Wedding Cake.

Take pound cake mixture (genuine) and add one-half of a pint of Porto Rico molasses, two ounces of cinnamon, allspice and cloves, one teaspoonful of vanilla, one teaspoonful of almond, one and one-half pounds of currants, one and one-half pounds of seedless raisins, three-fourths of a pound of sliced citron, all mixed well; one glass of sherry wine, one glass of brandy. Bake very slowly.

Wine Cake. No. 1.

Cream together two pounds of sugar with three-fourths of a pound of butter and lard; add eight eggs slowly, one quart of milk, vanilla or lemon, three pounds of flour and two ounces of baking powder. Dust with sugar before baking. Bake at 370 degrees.

Wine Cake. No. 2.

Cream together two pounds of butter and lard, four pounds of sugar, one and one-half pints of eggs, three pints of milk, six and one-half pounds of flour, five and one-half ounces of baking powder, egg coloring and mace. Prepare as above.

Strawberry Short Cake. No. 1.

Make a rich tea biscuit dough of three pounds of flour, six ounces of butter and lard, two and one-half ounces of baking powder, a little salt, and one quart of milk; roll out in round layers one-fourth of an

inch thick, wash one layer a little with butter, lay another on top and bake. Take apart, spread with butter on the soft side, fill well with berries and juice and set the top on, spread with berries again, and pour juice over all. Have berries mixed well with powdered sugar for one hour.

Strawberry Short Cake. No. 2.

Take layer cake (plain layers), spread well with meringue (the whites of six eggs beaten with one-half pound of powdered sugar), spread with berries, dust with sugar, lay another layer on top, spread again, set the berries in rows on top, sprinkle with sugar, ornament a border around the edge with the meringue, and set a few minutes in the oven to brown the top.

Strawberry Meringue Squares.

Same as above, baked in squares, not too thick, cut in ten cent squares, well browned, are good sellers in season.

Duchess. No. 1.

Mix like wine cake. One pound of butter and lard, two pounds of sugar, one-half teaspoonful of egg coloring, seven eggs, one and three-fourth pints of milk, mace, three and one-fourth pounds of flour, two and one-half ounces of baking powder.

Duchess. No. 2.

Cream together two and one-half pounds of sugar, one and one-half pounds of butter and lard, one quart of eggs, slowly added; one quart of milk, in which is dissolved one ounce of soda; four and one-half pounds of flour, with two ounces of cream of tartar and a little mace. Frost half chocolate, half white. Bake in square tins, lined with paper.

Angel Food.

Beat the whites of ten eggs very stiff; sieve together one-half of a pound of powdered sugar, five ounces of pastry flour, one-half of a teaspoonful of cream of tartar; mix all very light in the snow; one

teaspoonful of vanilla. Dip your moulds in cold water before filling. Bake in a moderate heat about thirty minutes. As soon as baked, turn the mould upside down, but rest on one side, so the air can circulate under it.

Jelly Cake.

Cream together two pounds of sugar with one pound of butter and lard; add slowly eight eggs, then one and three-fourth pints of milk, and lastly, three pound of flour with two ounces of baking powder. Grease the tins well and lay a small square piece of paper in the center. Fill half full and smooth on top. Bake quick and turn out at once on sugar dusted paper. Trim the edges a little, spread bottom layer with jelly, set another one on top; spread again, setting another layer on top. Frost with lemon icing, and draw thick lines through it with a jelly cornet; cut through crosswise, then with the back of a knife. Or you can spread the tops with jelly, laying a border of cocoanut around.

Cocoanut Layer Cake.

Set three layers together with cream frosting (see Part IX.), sprinkle each with cocoanut; frost the tops and sides also and sprinkle well with cocoanut; give the frosting a rich flavor of vanilla.

Chocolate Layer Cake.

Same as above, only fill and cover with chocolate frosting. Draw a few cross lines in white frosting over the chocolate, and run through crosswise with the back of a knife; or lay a border of walnut halves over the top.

White Mountain Cake.

Bake thick layers with the following mixture: One and one-half pounds of sugar and twelve ounces of butter creamed together; add slowly the wites of twelve eggs, one pint of milk, and two pounds of flour with one and one-half ounces of baking powder; almond flavor. Set two layers together with jelly; cover well with light meringue; dust with cocoanut and set a minute in hot oven, to brown the top.

Almond Cake.

Cream well one-half pound of almond paste, three-fourths of a pound of sugar, the yolks of twelve eggs, and one egg. Beat the whites of twelve eggs very stiff; add half of it light under the above, then mix in ten ounces of sifted pastry flour, the rest of the egg whites and a little vanilla; mix carefully, and not too much. Bake in moderate heat, in large, round tin, lined with paper. Frost with vanilla water icing, very thin.

Golden Rules.

Add egg coloring to butter or lard, if any is used.

Seedless (Sultana) raisins are the best for large cakes.

In summer wash your butter in ice water first; in winter soften a little in oven before using it.

If the oven bakes from the bottom, set your tin on another pan first, with heavy papers between.

Fruit for large cake should always be rubbed well with flour first. Keep eggs on ice, if whole or broken up.

For large square cakes it is best to have a wooden frame made, which should be greased and paper-lined; set on level and cook in tin. This avoids crust on the sides of cakes.

Grease all tins for loafcakes first, then line with paper, and for square cakes line the sides again, after the paper, with strips of cardboard. This avoids all hard crust and waste.

FOR NOTES AND RECIPES.

PART V.

Small Cakes, Cookies, Cup Cakes, Drop Cakes, etc.

Sugar Cookies.

Mix together four pounds of sugar, two pounds of lard, eight or nine eggs, one quart of milk, one-half pint of water, one and one-half ounces of ammonia, one-fourth of an ounce of soda, a little mace or nutmeg. Then add eight and one-half pounds of pastry flour, roll out one-fourth of an inch thick, wash over the top after it is cut out, dip in granulated sugar. Bake hot at 400 degrees.

Shrewsbury Cakes.

One pound of butter, three-fourths of a pound of sugar, one and three-fourth pounds of flour, mace and cinnamon; rub all together dry. Then add four eggs (yolks of eight eggs are better), one tablespoonful of cream or milk; mix all very light together, and if possible, let it rest on ice for some time. Roll out like cookies, press the top with a fork and wash. Mix one egg, one spoonful of milk, one-half teaspoonful of sugar, one-half spoonful of salt. Different shapes can be given to the mixtures. Bake hot.

Seed Cakes.

Use recipe for sugar cookies as above, or this: One pound of sugar, ten ounces of butter and lard, one ounce of ammonia, seven eggs, one pint of milk, mace, caraway seeds, four pounds of pastry flour. Roll out one-fourth of an inch thick, cut out with a scalloped cutter, wash with milk or egg wash, sprinkle with caraway seed, or lay one large raisin in center.

Jumbles or Drops.

Cream together one and one-half pounds of powdered sugar, three-fourths of a pound of butter and lard; then add slowly nine eggs, then one pint of milk, in which dissolve three-fourths of an ounce of ammonia, then three pounds of pastry flour, and lemon extract. Bake on ungreased tins, dropping them with your hand, the size of a dollar for drops. For jumbles, frost them after they are baked.

Jelly Fingers.

Mixture is the same as for drops. Lay out like lady fingers on ungreased tins; dust with powdered sugar; bake hot; cut loose as soon as done. When cold set together with jelly.

Jelly Diamonds.

One pound of butter and lard; rub with one and one-half pounds of sugar, one pint of eggs, one and one-fourth pints of milk, egg coloring, two pounds of flour and one ounce of baking powder; flavor with vanilla. Bake hot in flat sheet and cut in two, set together with jelly. Frost on top with vanilla icing and ornament with jelly.

New Year Cakes.

Two and one-fourth pounds of sugar, one and one-fourth pounds of butter and lard, one and one-fourth pints of water, one-half of an ounce of ammonia, one-fifth of an ounce of soda, five and three-fourth pounds of flour; mix like sugar cakes. Bake hot. They can be rolled out and cut with different shaped cutters or pressed in fancy moulds. Wash with same wash as lemon snaps.

Drop Cakes.

Two and one-fourth pounds of sugar, one and one-fourth pounds of butter and lard, thirteen eggs; rub to cream; add one quart of milk (short measure), one ounce of ammonia, four and one-fourth pounds of flour; vanilla flavor. Bake on flour-dusted, lightly greased tins. Sprinkle with currants.

Improved New Year Cakes.

Two and one-fourth pounds of sugar, two pounds of butter, one-half of an ounce of ammonia, a pinch of soda, one pint of water (good measure), six and one-fourth pounds of flour; lemon flavor. Mix and bake as above.

Sponge Biscuits.

One and one-half pounds of powdered sugar beaten up with fifteen eggs and one-half of an ounce of soda; vanilla; then add two and one-fourth pounds of pastry flour with one ounce of cream of tartar. Drop on lightly greased flour-dusted tins. Bake in a moderate heat; cut loose at once; ice on bottom.

Fancy Cup Cakes.

Cream together one and one-fourth pounds of sugar, nine ounces of butter and lard, seven eggs, and egg coloring; add one pint of milk with one-half of an ounce of ammonia, then two and one-fourth pounds of flour; grease little scalloped moulds very lightly, half fill, sprinkle with currants and bake hot, at 400 degrees.

Cup Cakes.

Same mixture as above, only grease plain cups better, and warm them before filling; frost with vanilla frosting.

Extra Cup Cakes.

Cream together one pound of butter and lard with two pounds of sugar, eight eggs, one and three-fourth pints of milk, vanilla, three and one-fourth pounds of flour with two ounces of baking powder.

Pound Cup Cakes.

Cream one pound of sugar with six ounces of butter; add six eggs, one at a time; one-third of a pint of milk; mix in lightly one and one-fourth pounds of pastry flour with one heaping teaspoonful of baking powder. Grease and warm large cup cake tins and fill them half full. Bake medium hot. Ice on bottom and sides with boiled cream frosting; flavor with lemon juice only.

Rock Cakes.

Two pounds of sugar, four pounds of flour, and two pounds of lard and butter; mix up dry. Dissolve one-half of an ounce of ammonia in one and one-half pints of milk and six eggs; flavor with lemon; mix all well and roll in long strips, one inch thick; cut in small pieces, lay out on tins, press down with fork; mix some with currants also; wash like lemon snaps. Bake at 400 degrees..

Extra Lemon Snaps.

Two and one-half pounds of sugar and two and three-fourth pounds of pastry flour, rub dry with eighteen ounces of washed butter; mix together one pint of eggs, egg coloring, one half of an ounce of ammonia, one teaspoonful of lemon extract. Bake at 340 to 350 degrees.

Lemon Snaps, Crisp.

Mix three pounds of powdered sugar, one pound of butter, one-fourth of a pound of lard, two ounces of baking powder, four and one-half pounds of flour; then add ten yolks or four eggs, three-fourths of a pint of milk, one spoonful of lemon extract, one fourth of an ounce of ammonia. Wash with the following: One tablespoonful of desiccated egg food or two eggs, a little milk, one tablespoonful of cornstarch, one-half of a spoonful of salt; mix all together well. Bake at 370 degrees on ungreased tins.

Orange Crescents.

Line a shallow tin with paper and fill three-fourths of an inch thick with the following mixture: One-half of a pound of butter and lard, three-fourths of a pound of sugar; add slowly five eggs, one-third of a pint of milk, the juice and peel of one orange; then one pound of flour with one-half ounce of baking powder. Bake in medium heat, then turn out on sugared paper. When cold, ice on bottom with orange, and cut with plain round cutters in half-moon shape. Dip your cutter in water occasionally. This is a very valuable recipe, as it never fails; you can bake it very quickly, or slower, if thick.

Chocolate Diamonds.

Take the preceding sheet, ice with chocolate while warm, cut in diamonds and on top of each set one silver dragée.

Fried Cakes.

Stir together eight eggs, one and one-half pounds of sugar, one-fourth of a pound of butter; then add one quart of milk, salt, mace, and four and one-half pounds of pastry flour with two ounces of baking powder; mix light, so it will not be tough. Have the grease hot before you cut them out, and turn them over before they commence to break on top.

Doughnuts or Crullers.

Five eggs, twenty ounces of sugar, one and one-fourth quarts of milk, one-fourth of a pound of butter, salt, mace or vanilla flavor; then add four pounds of pastry flour with two ounces of baking powder. Roll out the same as for fried cakes, cut out with cruller cutter, and pull the right upper corner through the second cut. Bake at once. When cold, roll in powdered sugar, cornstarch and cinnamon mixed. If you want to use sour milk, use one-half ounce of soda in the milk, and one ounce of cream of tartar in the flour.

Raised Doughnuts.

Dissolve one ounce of yeast in one and one-half quarts of warm milk; add three-fourths of a pound of sugar, three ounces of butter, four eggs or ten yolks, salt, mace, mix with enough flour to make medium soft dough (half pastry and half spring wheat flour); set away to raise. Push down well; let rest a short time and roll out one-third of an inch thick, cut with fried cake cutter; let lay a minute and fry hot.

Christmas Mixture.

Mix together two pounds of granulated and light brown sugar, eighteen ounces of butter, one quart of milk, with one teaspoonful of ammonia and three pounds of flour; make a dough like sugar cakes; cut in different shapes.

Jelly Doughnuts (Bismarks).

The same dough as Raised Doughnuts. Break and roll up like biscuits, only smaller; let raise some, then flatten, lay in the center a teaspoonful of jam or hard jelly. Pull the dough from all sides over the top; set on a cloth dusted with flour and cover up well in a warm place. When raised to over double their size, pick up carefully, and fry slowly on both sides.

Cocoanut Wafers.

Three pounds of sugar, one and one-half pounds of butter, one-half pound of lard, ten eggs; mix together; flavor with vanilla. Dissolve one ounce of ammonia in one pint of milk and add to the above; also six pounds of pastry flour, salt, and one-half pound of grated cocoanut. Roll out like sugar cookies; wash with egg, dip in cocoanut and bake like sugar cakes. If too stiff, add a little more milk.

Springerle.

Beat up well three pounds of powdered sugar with fourteen eggs; add two ounces of anise seed, one-half of an ounce of ammonia, and four pounds of flour; mix very light. First leave out some flour, as sometimes it does not take all of four pounds. Roll out one-half of an inch thick, cut in small sheets, and press them well into the moulds. Then cut them apart with a sharp knife and set on boards to dry. Dust the boards lightly with anise seed. If you want to have them stand over night before baking, do not set them so warm. If the bottom is very dry, wet the edges a little with wet fingers. Set on lightly greased tins; bake in cool oven.

Springerle. No. 2.

Stir three pounds of sugar well with the yolks of sixteen eggs, four whole eggs, one-half of an ounce of ammonia. Then beat the whites of sixteen eggs to a stiff froth and add alternately with four pounds of cake flour to above. Proceed as above. This is a very fine mixture, but must be treated carefully.

General Rules.

Cream of tartar should always be mixed with flour; soda with milk.

Where cream of tartar and soda are used, take two-thirds cream of tartar and one-third soda.

For cookies always use pastry flour. If you have to use bread flour, take two ounces less and a little more soda or ammonia.

To have cup cakes even and smooth on top, grease the cups well and heat first; if you want them to spring up in center, grease very lightly and do not warm.

For all cookies and snaps you can use desiccated eggfood in place of fresh eggs. To equal five eggs use one ounce of eggfood and dissolve in one-half of a pint of milk.

Soft "A" or light brown sugar is very good for cookies, because they do not dry out so quick. If you have old cream, custard, whipped cream, etc., left over, it can be used to best advantage in lemon and sugar cookies, spice cakes, etc.

FOR NOTES AND RECIPES.

PART VI.

Macaroons, Kisses, Fancy Cakes, Etc.

Almond Macaroons.

One pound of almond paste, one pound of powdered sugar; mix smooth with the whites of four or five eggs; add a little vanilla and three ounces of granulated sugar, one-half of an egg shell full of water. When smooth and light, drop with bag and tube on paper. Bake in a moderate oven, about 350 degrees. Do not have the mixture too soft, so they run flat. Throw a small handful of granulated sugar over each sheet before you put in oven.

Parisian Macaroons.

One pound of almond paste, one pound of powdered sugar, the whites of five or six eggs and a little vanilla; one ounce of flour may be added. Lay out on paper and stick on top of each three split half almonds. Let stand one-half hour and bake. While hot, brush over with heavy syrup.

European Almond Macaroons.

One pound of blanched almonds, pounded fine or ground in a stone mortar, adding egg white enough to make soft; mix in it two pounds of fine sugar, and a little water if the almonds are very dry.

Home-made Macaroons.

Pound fine one pound of blanched almonds in a mortar; from time to time add powdered sugar and sift until one and one-half pounds have been used. Add one-half pound of granulated sugar mixed with enough white of egg to make a paste. Beat well, adding a few drops of water and vanilla or lemon. Proceed as above.

Princess Macaroons.

From Parisian mixture make macaroons, some in oblong shape and some round. As soon as done, dip a round or oblong stick in flour and press down in center of each macaroon near to the bottom. Fill this in with any stiff frosting, putting on top a dot of different colored frosting. Put your frosting in strong paper cornet and warm a little so it will run out freely.

Jelly Macaroons.

Same as above, only fill with jelly or jam and cover them with water icing.

Cocoanut Macaroons.

Mix one and one-half pounds of powdered sugar with one pound of shredded or grated cocoanut; beat the whites of nine eggs very stiff, adding ten drops of acetic acid. Then mix in the sugar by handfuls; add a little vanilla. Lay out with a spoon in little cakes on greased tins, and bake very slowly.

Macaroon Souffle.

Rub smoothly three-quarters of a pound of almond paste with two pounds of sugar and sufficient white of egg to thin it. Beat the remaining whites of eighteen eggs very stiff, and mix together. You may add one handful of flour. Bake on greased, flour-dusted pans.

Almond Croquettes.

Beat up one-half pound of sugar with three eggs, one grated lemon peel, one cup of chopped almonds and one pound of flour. Roll in long strips; bake in warm oven and ice with rose (pink).

Macaroon Slices.

Bake strips of Vienna tea cake or Shrewsbury cake two inches wide. Lay a border of stiff macaroon paste on each side with bag and tube; soften remainder of macaroon paste with yolk of egg and one handful of flour. Flavor with lemon and fill in the center of strips. When baked, frost thin with lemon water icing.

Leaves for Center-Pieces.

Pound fine four ounces of sugar with white of egg, adding six ounces of fine sugar and two ounces of flour, making it into a smooth paste. Almond paste may be used in place of the almonds. Bake on very clean tins, which are heated and rubbed lightly with beeswax or butter; then set to cool. Bake very quickly and as soon as border browns a little, take off the tins and bend them around a thick round stick or rolling pin. Have moulds of tin or pasteboard; on an oval piece of same draw leaf-shape pattern and have same cut out, leaving one-half inch border around the tin; lay this on the pan and spread on the mixture very thinly, then remove the mould and proceed further until pan is full.

Cream Puffs.

Use one pint of water with a little milk in it and eight ounces of lard; let it come to a boil, cook for two minutes, then stir into it fourteen ounces of sifted cake flour. When all is loosened from the pan and dry, remove from the fire. Stir in ten to twelve eggs, two at a time, and a little ammonia. Bake on ungreased pans, previously washed with egg. Bake rapid—410 degrees. Cut open and fill with custard or whipped cream. (See Part IX.)

Chocolate Eclairs.

Proceed same as for cream puffs; lay out with bag and tube in the shape of large lady-fingers, keeping the dough a little stiffer. After filling them, frost over with chocolate.

Champagne Wafers.

Mix together six ounces of powdered sugar, three ounces of pastry flour, three eggs and one teaspoonful of vanilla. Beat well and with flat spoon or brush lay out as thin as paper the size of a buckwheat cake on cooking tins. Have tins well cleaned, warmed and rubbed over with beeswax or good butter. Set in cold place until wanted, allowing grease to become hard on them. When commencing to brown on the edges, lift up one corner, turn over and roll over a thin stick which has first been greased.

Kisses.

Beat very stiff the whites of eight eggs, adding one pound of powdered sugar—one handful at a time—and a little vanilla. Set with bag and tube on greased, flour-dusted tins in different shapes. Dust with sugar and bake in a cool oven.

Cocoanut Kisses.

Lay out the above mixture in rings and dust well with shredded cocoanut.

Cream Kisses.

Same mixture as above. After soaking a board about one inch thick in water for one hour, drain it off a little; have your different-shaped kisses dusted on paper, place on the wet board and bake. Afterwards set together, placing back on top of oven to dry out well.

Fruit Kisses.

Same as above, except placing a piece of French fruit glacé in one part before you put the two together.

Spanish Kisses.

In place of above fruit use French cherries soaked in sherry wine, but well drained off. All these kisses are so light and easy to prepare that they can be mixed in fancy cake to great advantage in different shapes, but you will need a bag and different tubes for them.

Spanish Meringue.

Mixture as above. Divide in three parts, add rose and color one part pink, one part add chocolate and leave the other plain. Cut off by spoonfuls and work a little with spoon until it is a nice smooth shape; drop them about the size of an egg on tins greased and dusted as above.

Patiences.

Beat one pound of egg white half stiff. Stir into it two pounds of powdered sugar, one and one-half pounds of cake flour, one ounce of vanilla; with fine tube set on waxed tins; first let dry on top, then bake slowly.

Vienna Lady Fingers.

Beat the whites of fifteen eggs very stiff; add by handfuls one pound of powdered sugar; then the yolks of twelve eggs; and last, fourteen ounces of sifted pastry flour. Dust well with powdered sugar. Bake very hot, at 410 degrees. Flavor with lemon. When baked, turn upside down, wet the paper and stick two together as soon as softened.

Lady Fingers.

Beat the whites of eight eggs very stiff, and in the meantime stir up well the yolks of ten eggs and one-half of a pound of fine sugar; flavor with lemon; then add part of the snow; then one-half of a pound of pastry flour; then the rest of the snow; mix, only very light. Lay out, dust and bake as quick as possible, say 400 degrees.

Sponge Drops.

Beat well one pound of powdered sugar with twelve eggs; then set in hot water bath and beat until hot; take off and stir until cold again; mix with two egg shells full of water, one and one-fourth pounds of pastry flour and one ounce of baking powder; flavor with vanilla. Set two together with jelly.

Vanilla Wafer Jumbles.

Cream together one-half of a pound of powdered sugar, one-half of a pound of butter and two large eggs, add a little vanilla, and last nine ounces of pastry flour; grease the tins lightly, dust with flour. Lay out on pans with bag and star tube in rings. Bake like cookies.

Chocolate Kisses.

Beat stiff the whites of eight eggs and add one and one-half pounds of powdered sugar; then set on a slow fire, beat until warm and firm; then mix in lightly one-fourth of a pound of dissolved Baker's chocolate. Lay out on dusted tins with star tube in "S" shape, dust with white nonpareils or coarse granulated sugar.

Vienna Fancy Mixture.

Eight eggs and one and one-half pounds of sugar beaten together in a kettle over a slow fire until just warm; add one and one-fourth pounds of cake flour and the peel of one lemon. Lay out in different shapes, fingers, rings, etc., but with fine tube and very small. Let dry in warm room to a good crust, then bake at 340 degrees. Dust some with cocoanut, some with coarse sugar or chopped almonds as soon as laid out. This is a very fine assortment.

Vienna Almond Drops.

Same as above, only dust well with chopped blanched almonds, and bake without drying them.

Anise Drops (Gateaux Anissette).

Beat up together one pound of powdered sugar and eight eggs. Set on a slow fire until warmed through, but not too hot; beat until cold again; mix with one pound of pastry flour and one handful of anise seed. Lay out the same as above, but dry well, to get a crust on the top. Do not bake too warm.

Vienna Tea Cakes.

Wash one pound of butter in ice water and chop it fine with one and one-half pounds of pastry flour; mix well with one-half pound of powdered sugar, lemon and cinnamon; add five eggs or ten yolks; mix light or it will break; cut out with different shaped cutters and wash with eggs. Bake at 380 degrees. You can also frost the same.

Snow Balls.

Beat one pint of egg white until stiff, and mix well one pound of powdered sugar, three-fourths of a pound of cake flour, one third of an ounce of cream of tartar, and stir into the snow very lightly; add a little vanilla. With bag and tube lay out on paper. Bake moderately warm; stick two together with cream frosting or jelly, then dip the whole cakes in cream frosting or marshmallow frosting.

Cinnamon Stars.

Four ounces of finely pounded raw almonds, the whites of three eggs; mix to a stiff dough with sufficient powdered sugar and two spoonfuls of cinnamon; cut out with star. Bake slowly and frost on top.

Jenny Lind Slices.

Spread a square layer of sponge cake or gold cake half or three-fourths of an inch thick, with jelly; beat the whites of seven eggs very stiff; mix very carefully with three-fourths of a pound of powdered sugar and a little vanilla. Cut the sheet of cake in strips two and one-half inches wide and lay them on flour-dusted paper. With bag and large tube lay strips over the jelly the whole length of the cake. Lay rows close together, then other rows over them, but not so wide, and continue until you have brought it to a point on top. Now dip a sharp knife in water, and cut in slices three inches long. Dust well with sugar and set in the oven to brown. You may brown them and cut in slices afterward if you prefer.

Golden Rules.

The addition of a little granulated sugar makes macaroons crack better.

The Vienna fancy mixture is a very good one and can be made up in many shapes.

Almond paste is certainly a great help. and saves time and trouble in making macaroons.

For all kisses and meringue work add first some sugar by handfuls to the well beaten eggs, then the rest of the sugar; add with large wooden spatula, mixing it very carefully.

For kisses, and for all purposes when it is desired to beat them stiff, if the whites of eggs are kept on ice two or three days before using, the best results are obtained, as they beat up stiffer.

For Boston cream puffs, you can easily dispense with two-thirds of the fresh eggs by using one and one-half ounces of dissolved desiccated egg food instead. Take one and one-half ounces of egg food in a pint measure, add enough milk to make two-thirds of a pint and stir up well. Then add enough fresh eggs to fill a pint measure.

FOR NOTES AND RECIPES.

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PART VII.

Molasses and Honey Cakes.

In baking with molasses, baking soda or saleratus is used. Therefore it should be made a special point that only the very best, pure soda is used; and if a baker is not much of a judge, I would advise him to use that done up in packages, so as to get it pure. Poor soda makes cakes look green and taste like soap. Soda must be used with great care, as worse results are obtained from using too much than not enough.

Molasses Ginger Bread.

Mix together one quart of Porto Rico and New Orleans molasses, one and one-half pints water, one and one-half ounces soda, twelve ounces lard, two eggs, two handfuls brown sugar, two tablespoonfuls ginger, one-half spoonful cinnamon and enough flour to make a soft dough. Fill half-full with mixture a greased pan lined with paper, and bake about one hour in a medium-warm oven.

English Currant Slices.

Mix in a piece of the above dough English currants. Roll in long strips, lay on greased cooky tins and bake in a warmer oven than for the above. Press down flat, then frost with chocolate and cut in narrow slices.

Scotch Fruit Drops.

To the above mixture add one pound currants one-half pound citron (cut fine), one handful granulated sugar and a little more molasses. Drop in small cakes, flatten them somewhat, dust with granulated sugar and bake rapidly.

Spice Cup Cakes.

Three-quarters of a pound of crumbs, one and one-quarter quarts molasses, three-quarters of a pound of lard, one quart water, one and one-quarter ounces soda, two eggs, one pound currants; vanilla, lemon, cinnamon and allspice, with sufficient flour to keep in a soft dough. Use cup-cake moulds, having them well greased and warm, then fill half-full with mixture. Frost with chocolate.

Common Spice Cup Cakes.

From the above mixture omit the eggs and extracts; otherwise the same.

Washington Slices.

Line a flat pan with pie crust and put in to the depth of one-half inch the mixture for spice cup cakes; bake in a medium-hot oven. Frost with water icing flavored with rum or lemon and cut in slices two by three inches.

Molasses Pound Cake.

Rub together three-quarters of a pound of lard and three-quarters of a pound of sugar and slowly add seven eggs (or one and one-half ounces of dissolved desiccated egg food); then mix together and add to this, one and one-half pints molasses, one-half pint milk and one and one-half ounces of soda; then add to the whole, three and one-half pounds of cake flour, two ounces ginger, one ounce cinnamon and one teaspoonful of salt. Bake medium—about 350 degrees.

Molasses Cookies.

Use ten ounces lard, one pint milk, one quart New Orleans molasses, two ounces soda, a little cinnamon, one teaspoonful salt, four pounds of flour and a handful of granulated sugar. Wash with milk and cut out, having them a fair thickness.

Ginger Cookies.

Use one and one-quarter pounds lard, one quart milk, two quarts New Orleans molasses, one-half pound brown sugar, four ounces soda, cinnamon, four ounces ginger, one and one-half ounces salt and eight pounds of flour. Cut out thick and wash with milk.

Ginger Nuts.

One quart New Orleans molasses, one pint Porto Rico molasses, three-quarters pint of milk (sour if possible), one and one-quarter pounds lard, three-quarters pound granulated sugar, six pounds soft flour; ginger, cinnamon, salt and two and one-half ounces of soda. Make a soft dough and drop with hand or spoon on the tins.

Brandy Snaps.

Stir together one pint of molasses and twelve ounces of butter with one pound of brown sugar; add one pound of soft flour and one ounce of cinnamon. Break in pieces the size of walnuts; press flat a little and drop in cooky tins. Bake in three to five minutes, and roll at once over a round stick.

French Ginger Nuts.

One quart molasses, three eggs, one pint milk, one ounce soda, two and one-half pounds crumbs, one pound brown sugar, fourteen ounces lard and about four pounds of flour. Wash with egg-wash and dip in granulated or powdered sugar.

Molasses Fruit Cakes.

Beat up one pound of brown sugar and one and one-half pounds of butter and lard, and slowly add seven or eight eggs; then three pints of molasses and three pints of sour milk or water with two ounces of soda; then five to six pounds of soft flour, four pounds of currants, three pounds of seedless raisins and one pound of finely-cut citron; ginger, cinnamon and allspice. Bake at 350 to 360 degrees.

Crumb or Spice Cookies.

Two and one-half pounds sugar, three pounds cake crumbs, one and one-half pounds of lard, seven eggs (or one and one-half ounces of desiccated egg food) and one and one-half pints of molasses; cinnamon, vanilla and lemon. Then dissolve three ounces of soda in one and one-half pints of milk or water, a little vinegar and five and one-half pounds of flour. Roll out thick as ginger cookies, dip in fine sugar and bake at 370 degrees.

Bolivars.

Mix two quarts molasses, one and one-half quarts water, ten ounces lard, four ounces soda, some spices, about eight pounds flour and a little salt. Roll out one-quarter of an inch thick; bake in a rather warm oven.

Berkshire Cakes.

One and one-half pints molasses, two ounces butter, one-half ounce soda, one-half cup milk; salt, ginger and sufficient flour to make dough stiff enough to roll out. Roll out one-quarter inch thick, lay the whole sheet upon a well-dusted pan, cut with large knife into finger shapes to be two and one-half by four inches in size after they are baked; break before they are cold; before baking, prick well with a fork.

Poor Man's Fruit Cake.

Rub together one-half pound of brown sugar and three-quarters of a pound of lard; add four eggs, then one and one-half pints molasses, one pint sour milk, one ounce soda, three to three and one-half pounds flour, two pounds currants, two pounds raisins, one-half pound sliced citron and two pounds of finely sliced apples.

Ginger Snaps.

One pound of granulated sugar, one pound of brown sugar, two and one-half quarts of New Orleans molasses and Porto Rico molasses mixed, one pint of water, two and one-half ounces of soda, one ounce of salt, three ounces of ginger, two ounces of cinnamon, one pound and fourteen ounces of lard, and last twelve and one-half pounds of soft flour and one-half ounce of ammonia. Work well and have it stiff.

Cinnamon Wafers.

Same as ginger snaps above, only leave out the ginger; take one ounce more of cinnamon, roll out thin and cut in fingers to be one and one-half by three inches after they are baked. Wash with milk before baking.

Honey Cakes.

Honey cakes are made to a great extent in Germany, for the holidays. Special kinds are identified as original in different cities and shipped to all countries; for instance, the delicious Nürnberger, the Thorner, and Basler honey cakes. The principal dough or stock is usually prepared in September or October and stored away in the cellar in tubs or barrels sawed in two; but as a general rule this first dough is only mixed with part of the rising ingredients, alum or potash, while ammonia or soda is added just before using it.

Stock for Honey Cakes.

Twenty pounds of honey, ten pounds of molasses; boil up several times; strain through a sieve in a bowl or tub; with a little water, pound or grind very fine one-fourth of a pound of alum and add to the honey when luke warm. Then mix with enough soft cake flour to make a medium stiff dough. Set away in the cellar.

German Honey Cakes and Hearts.

Get ten pounds of above dough, into which work one ounce of ammonia, which has been ground and dissolved, with the yolks of two or three eggs. Work well or put under a dough break. First bake a sample at 360 degrees. Roll out one-third of an inch thick, wash with milk or glue water, or still better, desiccated egg food dissolved. Prick the larger ones with a fork.

American Spiced Honey Cake.

Three pounds of boiled honey, one pound of molasses, one-half pound of sugar, one-half of a pound of lard, one ounce of ammonia, a little soda, one pint of milk, spices; add enough soft flour to make a dough like ginger cookies, and bake in the same way.

American Honey Cakes.

Three pounds of boiled honey, two pounds of sugar, one-half of a pound of lard, four eggs, three-fourths of a quart of milk, spices, one ounce of ammonia; add enough soft flour and one ounce of baking powder to make a dough like molasses cakes.

Thick Honey Cake.

Grind fine one-half of an ounce of ammonia with the yolk of one egg; work well into ten pounds of stock dough; roll out one-half of an inch thick, prick well with a fork, wash with milk, and lay on top blanched almonds, split in halves. Bake on heavy pans, well dusted with common flour. Bake slowly and cut in square pieces. Add cinnamon and a little caraway to the dough.

Nurnberger Lebkuchen.

Stir up together well twenty-five eggs, two pounds of fine sugar, one-half of an ounce of ammonia, one-fourth of a pound of orange peel, one-fourth of a pound of almonds, one-half of a pound of citron, all chopped fine, and spices. Then mix in light, two and one-fourth to two and one-half pounds of pastry flour. With a palette knife lay out this dough on wafer sheets and cut in squares; lay on top of each a thin slice of citron. Bake medium warm.

Swiss Honey Cakes (Basler Leckerle).

Four pounds of honey (boiled), two pounds of brown sugar, one-half of a pound of orangeade, two pounds of citron, two pounds of sweet almonds (all chopped fine); nutmeg, spices, the juice and grated rind of one lemon, one-half of an ounce of ammonia or three-fourths of an ounce of potash, one-half of an ounce of soda. Pour the honey over this; add one glass of rum or kirsch water, and make with enough pastry flour into medium dough. Bake in sheets one-fifth of an inch thick on strong tins, well dusted with flour. Bake quick and frost. [*Frosting.*—Boil three pounds of granulated sugar with one pint of water to the "thread." Rub with stiff brush a little at a time over the sheets, until it granulates or gets white.] Warm the sheets again and cut with a sharp knife in small tablets, about one and one-half inches by two and one-half inches long. Pack five in a glossy white paper, lay one on top and tie all together neatly with narrow red tape.

Sugar Nuts (Hard Tacks).

Two pounds of sugar, four eggs, the yolks of eight eggs, one-half of a pint of milk, one ounce of ammonia, lemon. Mix with

enough soft flour to make into a stiff dough. Cut out very small, round, but very thick. Bake at 370 degrees; afterwards you may throw all in boiled icing (conserve), and spread on a sieve to dry.

Cobblestones (*Pfeffernusse*).

Mix and bake, same as above, one pound of sugar, one pint of molasses, spices, one-half of an ounce of soda, one-half of an ounce of ammonia, ginger and cinnamon, one pint of milk or water, and enough soft flour to make a stiff dough.

Golden Rules.

Spices are always best sifted into the flour.

Soda, ammonia or potash should always be first dissolved fn water or milk.

Always use the softest winter wheat flour. Some mills make a specialty of such flour.

If you have very light colored molasses (New Orleans), always add part Porto Rico or sugar color.

The quality of molasses is best tried by stirring up a little of it with a pinch of soda. If the molasses raises up at once and foams, and looks brown, and smells all right, it is good. If it looks green when mixed, it is generally of poor quality and will smell like soap.

FOR NOTES AND RECIPES.

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PART VIII.

Yeast, Bread, Biscuits, Coffee Cakes, Muffins, etc.

Yeast is the first factor to be looked after in preparing fermented bread; therefore I will give a few suggestions and formulas relating to its preparation and use. Where home made yeast is made, almost every baker has his own formula, and knows just how it will work. But, as a rule, given a certain recipe for stock yeast, it is necessary to give the whole process of baking with it. With the astonishingly perfect system with which compressed yeast is now delivered and shipped fresh to any part of the country, there is hardly an excuse for not using it. To bake a perfect, sweet, flaky loaf of bread every season in the year and every day alike, requires considerably more technical skill and experience than if compressed yeast is used. For coffee cakes and other sweet bread baking, the old fashioned stock yeast is almost entirely out of date.

Dry Stock Yeast.

Over two ounces of sweet fresh hops pour seven quarts of boiling water. Let it stand a while, then add one more quart of water until all the strength seems boiled out of the hops, at which point they commence to settle down below the surface. Mix enough of this liquid with eighteen ounces of bread flour and one-fourth of a pound of corn meal, one-fourth of a pound of rice flour, two ounces of crushed malt, into a smooth paste. Then add the rest of the liquid, and set aside. When partly cooled off, add three or four handfuls of white sugar and one ounce of compressed yeast, or one pint of fresh, ready fermented yeast to start it. Set aside, where i will not be disturbed for at least twenty hours. Then strain and mix

with sufficient flour into a stiff sponge. When well ripened, throw out on a bench dusted with corn meal, and roll or press out and cut in small, thick cakes, which are then dried in the fresh air, in a shady place. When thoroughly dry, pack away for future use. Keep away from heat and dampness. This is now used as mother yeast to start fresh ferment or new stock. One ounce to each gallon is sufficient in warm weather; in winter one and one half ounces may be needed.

The Ferment.

Wash about two quarts (six pounds) of potatoes, and boil them soft, with plenty of water to cover them well. In a very clean tub place the boiled potatoes, add one and one-half pounds of white flour, one handful of corn meal, and mash up fine with the potatoes. Add a little at a time of the boiling hot potato water. Let both now cool a little more, then add all the liquid from the potatoes and enough water to make about four gallons in all. When blood warm in winter or luke warm in summer, add three and one-half to five ounces of dry stock yeast (or two and one-half ounces of fresh compressed yeast). Set away in quiet place, not too warm, where it will not be shaken up or disturbed for about eight hours. In very hot days, you may cool it down first, with a piece of ice. If it is ready, you will notice on the side of the tub that it had risen some inches and fallen back again. If you cannot notice that, it is not ready yet. Then strain and set into the sponge with sufficient flour, not too stiff. This sponge does not need to rise the second time, like compressed yeast sponge. Take as soon as it has fallen once.

Flour for Bread.

It is certainly a poor investment to buy cheap flour for bread baking. Nearly all brands of bread flour, made from healthy, straight, hard spring wheat, are controlled by about the same market price; and if any flour is offered below these figures, you should be careful and have it thoroughly tested before laying in a stock of it. While the strongest flour takes the most water, it is cheapest even if higher in price. But for home made bread, milk bread, etc., it is advisable to mix it with one-fourth to one-third of winter wheat flour (pastry). Do not buy a mixed flour, as it will cost you more than if you mix it

yourself. To test your flour, put a handful on a clean pasteboard, take a dry, smooth knife, and slide over the flour, pressing it down solid. If the knife is free from any particles, and the flour is smooth and does not show any dark streaks in it, it is all right for a good spring patent; still it should have a granulated appearance, not too much like powder. Compare different brands in this way, and you will understand it.

Flour should never have a reddish or dark look when examined in the light, unless it is common flour which you have bought cheap for molasses work. It is also a mistake to set sponge or dough with one kind of flour as you would with another. If you have a good, straight, patent flour, one cake of compressed yeast is sufficient for three quarts of flour in summer, or two quarts in winter; but if you have to use up cheap, poor flour, always set sponge first and do not set too warm.

Home Made Bread (Without Sponge).

In warm weather set your dough at nine o'clock in the evening, and in cold weather set it two hours earlier. Dissolve three to four ounces of compressed yeast in three quarts of warm milk, then add ten quarts of water, one-fourth of a pound of salt, six ounces of sugar, four ounces of lard, a little butter, and sufficient flour to make a stiff dough. In the morning cut up in pieces, and after greasing your hands with lard, mould up round; let it rest a little while and then mould over into long loaves to fit the tins. Do not let it raise too much, and bake about thirty minutes.

Cottage Bread.

Set warm sponge with four ounces of yeast and ten quarts of water (in winter five ounces of yeast). Set softer than ordinary sponge; let it raise the second time, which should not take more than three hours. Then add four quarts of warm milk, two quarts of water, one-half pound of sugar, six ounces of salt, one-half pound of lard, a little butter and sufficient flour to work soft; let it raise well, in summer about one and one-half hours, in winter two hours; the bench should be greased before using; then proceed as above. This makes a very fine round loaf of bread.

Vienna Bread.

Prepare as second recipe for bread, only use the following formula: One-half of a pound of yeast, six quarts of milk for dough, three-fourths of a pound of lard, no sugar. Let the dough stand one hour; roll out about fourteen inches in length; point both ends; set in cloth, each separate, well dusted; wash before baking; cut three times across. Bake on bottom of oven, or, if you have to bake on pans, dust them first with corn meal and heat them.

French Sticks (without Sponge).

Same as the first bread dough, only leave tne sugar out. Mould up in long sticks; lay each separate on a cloth; bake on bottom or tile; wash first and cut crosswise.

Milk Bread.

To cottage dough add more milk, a little extra sugar; mould up, not too old; set on dusted cooky tins and cover over with a square bread pan, in bottom of which holes are punched. This bread will not get a hard crust.

Graham Bread (without Sponge).

Three ounces of compressed yeast, seven quarts of luke warm water, one and one-half pints of the darkest Porto Rico molasses, three ounces of salt, three and one-half pounds of graham flour, and sufficient wheat flour to make medium dough. Let it stand over night; in the morning throw it on the board, cut in pieces and mould up at once. Let it raise well in the tins and bake slow.

Graham Bread (with Sponge).

Take two quarts of sponge from the cottage bread, add one quart of warm water, one-half pint of dark Porto Rico molasses, three ounces of salt, two quarts of graham flour, and enough wheat flour to make a soft dough. Let it stand about two hours. Mould and bake as above.

Boston Brown Bread with Yeast.

One pint of corn meal, one-half of a pint of rye meal, one-half of a pint of graham flour, one-half of a pint of wheat flour; mix all with one teaspoonful of salt. Dissolve one yeast cake with one-half of a cup of molasses and one quart of buttermilk or sour milk and one-half of a teaspoonful of soda. If fresh milk is used, take a little more yeast and no soda; mix all well, and if too stiff add a little water. Make no stiffer than corn muffins; put in well greased, deep tins, with cover; do not fill them half full. Set in a pan with one and one-half inches of water, so as to steam or boil from bottom, or bake in a steamer. Bake three or four hours in a medium oven; after two hours cool down the oven to 360 degrees.

Boston Brown Bread with Baking Powder.

Ingredients are the same as above, only use in place of the yeast two tablespoonfuls of good baking powder.

American Rye Bread.

American bakers generally use the same formula as for the graham bread, only they take rye flour in place of graham. German bakers make a separate dough and bake it like Vienna bread.

French Rolls.

In the evening set a stiff dough of three ounces of compressed yeast, four quarts of luke warm milk, three quarts of water, two ounces of salt, two ounces of sugar, four ounces of lard, four ounces of butter and sufficient flour (not too strong). In the morning, push down the dough, break off a little smaller than biscuits, roll up, let it spring a little, then press down well in center with a thin rolling pin, wash with a little melted butter, and double over. Set to raise and bake hot; 400 degrees.

Raised Biscuits.

You can take either of the bread doughs; add a little extra milk and lard or butter, and roll up round.

Finger Rolls or Lady Washington Rolls.

Dissolve two ounces of compressed yeast in two quarts of warm milk; add one-half of a pound of lard and butter, six ounces of sugar, two and one-half ounces of salt, another quart of milk, one quart of water, and sufficient flour (mixed) to make medium dough. Work well and set to raise about two and one-half hours, in a warm place. Break off in small pieces, mould up round and cover over to let them raise some. Then mould over in finger-shape and set close together on greased tins, until light; wash with egg, and bake.

Parker House Rolls.

Dissolve three ounces of compressed yeast with two quarts of milk; add two ounces of sugar, one ounce of salt, four ounces of butter, two ounces of lard, four eggs or ten yolks, and enough flour to make medium dough; wash well; let raise two hours, push down and set away another hour; make up in shape to suit yourself, let it raise, wash with egg, and bake quickly.

Tea Biscuits.

Three and one-fourth pounds of flour, three ounces of baking powder, one and one-half ounces of salt, all sifted together; rub dry six ounces of lard in the flour and mix with one and one-fourth quarts of milk into a light dough. Roll out at once one-half of an inch thick, cut out, set close together, wash with milk; first prick with a fork, and bake hot; 400 degrees.

Newport Rolls.

Same as tea biscuits, only add two ounces of butter, roll a little thinner, cut out, wash with butter and double over like French rolls; let stand a few minutes, wash with egg and bake.

Graham Gems.

Break like biscuits from either of the graham bread doughs. Roll up like biscuits, set to raise in gem tins and do not bake too hot.

Corn Muffins.

Grease and heat well deep gem tins and fill over half full of this mixture: Six ounces of cornmeal, four ounces of sugar, four ounces of lard, four eggs; mix all light; add one pint of milk and eighteen ounces of pastry flour with one and one-half ounces of baking powder, one ounce of salt. If too stiff add a little more milk. Bake hot.

Johnny Cake.

The same mixture as above, only add two ounces more of sugar and two ounces of butter and bake in long, flat tins.

Buckwheat Cakes.

Dissolve one-half of a yeast cake in one-half of a cup of warm water; add one quart of milk, one teaspoonful of salt, a little cornmeal, a handful of wheat flour, and enough buckwheat flour to make a stiff batter. Set away over night. In the morning stir up well, add a little molasses and bake on hot griddle. If too stiff, add a little milk and a little sugar.

English Wheat Muffins.

Mix one yeast cake in one-half of a cup of warm water, one cup of milk, two tablespoonfuls of melted butter, two tablespoonfuls of sugar, a little salt, enough flour to make a stiff batter; let it raise, then add three eggs; beat all well; fill in muffin rings. Bake hot.

Wheat Cakes.

Beat up well, two eggs, one-half of a teaspoonful of salt, one tablespoonful of sugar, one-half of a cup of milk, and stir again. Mix with sufficient flour and one teaspoonful of baking powder to make into a soft batter; grease the griddle well, and bake quickly. This seems to be very rich, but they can be poured out thinner and make more cakes.

Waffles.

Set over night one-half of a yeast cake in one-half of a cup of luke warm milk, with enough pastry flour and one pint of milk to make a stiff batter. In the morning add three or four eggs beaten up well, a handful of sugar, and a little salt to the batter. Beat well and bake in hot waffle irons; a little nutmeg to flavor.

Coffee Cakes. I.

Set soft sponge with seven ounces of yeast, three quarts of warm milk, one quart of water, and enough flour. Beat up well, set in warm place to raise. When it breaks, add three-fourths of a pound of butter and lard, one and one-half pounds of sugar, eight to ten eggs (one pint of egg yolks is best), lemon and mace, two ounces of salt, and three pints more of milk. Work well and smooth, but not too stiff. Let raise one or two hours, push down and mould up in different shapes.

Buns.

Roll up like biscuit, press flat, dip in coarse sugar, set to raise, bake medium warm. (The eggs may be omitted if desired.)

Currant Buns.

The same as above, only roll out a piece about ten inches wide, sprinkle with currants and cinnamon, double over from both sides, cut with scraper in finger shape, set the cut side up, close together; let raise, bake warm, and frost thick with vanilla icing.

Hot Cross Buns.

The same dough as for buns, only when half raised press each down crosswise with same cutter and wash with butter and dip in sugar, or ice them after they are baked.

Cinnamon Cake.

Same dough as above. Take about one pound of the dough and roll out eight by ten inches; wash with butter; dust well with cinnamon and fine sugar.

Streussel Kuchen.

Same as above, only cover well with the following mixture: One pound of cake flour, one spoonful of cinnamon, one-half pound of fine sugar; add five ounces of good melted butter, rub together well and press through coarse sieve.

Coffee Cake Dough. II.

In six quarts of milk and two quarts of water dissolve seven to eight ounces of compressed yeast, one pound of fine sugar, lemon and mace, one and one-half ounces of salt; mix with enough mixed flour to make into a soft dough, beat well and set to raise. Meanwhile cream one and one-fourth pounds of butter with two pounds of sugar; add one pint of eggs (or one pint of yolks is best); add slowly the other dough, beating well. If too soft, add more flour, but do not make too stiff. Let raise again.

Turk Heads.

Weigh off the above in pieces about fourteen ounces, mix in some raisins, and lay in well buttered Turk-head tins. You may sprinkle some sliced blanched almonds in the bottom of the moulds first.

Coffee Wreaths.

From the above dough cut even pieces, roll out in long and thin strips, braid three together and form into a round wreath. Set to raise; wash with egg; bake hot and ice with thick vanilla icing.

Zwieback.

Roll out the above dough like small fingers; set close together; do not let it raise too much; bake light; let stand one day, then cut each biscuit in two with a sharp knife, roast well brown on both sides, and dip in cinnamon or vanilla sugar.

Jelly Doughnuts (Bismarks).

Set to raise a soft sponge with two ounces of yeast, one pint of milk, and enough flour. As soon as it breaks, add four to five eggs, one-fourth of a pound of lard or butter, one-half of a pound of sugar, lemon and mace, one pint of warm milk and sufficient flour to make a soft dough; beat well and set to raise; push down; let raise again, then dust bench well with flour; break in small biscuits, roll them up, let raise a little, press flat; lay in center of each some stiff jelly (or better, jam or marmalade); pull up from the sides over the jelly, and

pinch together well. Set on a cloth well dusted with flour, the pinched side on bottom, cover over and let them raise well. Bake in hot grease, slower than fried cakes. Roll, when cool, in cinnamon sugar.

French Crullers.

Boil one pint of milk and water with six ounces of lard for two minutes; then add quickly fourteen ounces of pastry flour, let it stand five minutes, then mix in slowly ten to twelve eggs one handful of sugar, vanilla, and a little salt. Keep dough just like eclairs; fill in bag with star tube. Run out on greased paper in rings. Lay the paper with rings on the bottom in your hot grease, until all the rings are loosened. Bake slow, and well through. Dust with sugar and serve with sauce or syrup.

General Rules.

Keep yeast always in cool, dry place.

One teaspoonful of salt is enough to each quart of flour.

For all coffee cakes take one-third of cake flour, what is called blended flour.

If you have little pieces of dough left over, cover with cold water, and use the next day for sour-dough in rye bread.

For all coffee cakes desiccated egg food can be substituted for fresh eggs satisfactorily. Use one ounce for every five eggs.

Bread, rolls or biscuits, if washed with butter immediately after baking, will shine nicely and will be softer than if not washed.

Common buns and coffee cakes can also be made from bread dough. Add some sugar and butter, and work well. Let rest awhile; add some coloring, cinnamon and lemon or vanilla.

If you want to keep compressed yeast fresh for a long time, put it in a glass or stone jar and fill with water. When you want to use some, pour off the water slowly, take out what yeast you need, and pour fresh water over the rest.

FOR NOTES AND RECIPES.

PART IX.

Icings, Fillings, Fancy Cakes, Colors, etc.

Water Icing.

XXXX confectioner's sugar is the best sugar for icings. Although a trifle higher in price it makes a cheaper frosting because it takes up more water. Plain water icing is made simply by mixing enough sifted powdered sugar with cold water, adding flavor as desired. After cakes are iced, set in the oven a few seconds by the open door. Another method of making water icing is to use boiling hot water in place of cold water, and do not set in the oven to dry.

American Vanilla Cream Frosting.

Mix one pound XXXX powdered sugar with egg white and four to five drops acetic acid or half a teaspoonful of cream of tartar. Beat light, then add one more pound of sugar and sufficient boiling water to thin it as desired; one teaspoonful of vanilla.

Walnut Frosting.

To above icing add one-half pint of walnut meats chopped fine.

Marshmallow Filling. I.

Take four and one-half pounds of granulated sugar and one quart of water; dissolve over a good fire, then add one-half of a pound of glucose and boil to a very light ball (242 degrees). In the meantime beat one pint of egg white very stiff and then pour in the

sugar in a light stream, still beating. Then pour in one-half of a pound of dissolved gum arabic (a thin solution) or gum senegal, and two ounces of vanilla. Keep on beating a little while longer. If a large mixture, set in hot water bath, so it will not get too stiff before it is all used. You can flavor and color to taste.

Marshmallow Filling. II.

One-half of a pound of gum arabic or senegal dissolved in a good pint of water, strain in a kettle and add one-half of a pound of XXXX loaf sugar; set on a slow fire, stir until reduced and thick. Beat up stiff in a bowl two ounces of white egg food dissolved in one pint of warm water, with enough powdered sugar and one-half of an ounce of cream of tartar; add the gum syrup slowly and a little plain syrup if still too stiff. Flavor with neroli oil, which is the right flavor for marshmallow. If you have no egg food, take one pint fresh egg white.

Boiled Chocolate Frosting.

One and a half pounds of sugar and one pint of water set on a moderate fire. Dissolve four ounces of baker's chocolate and stir in the syrup. Let boil until to a thread (236 degrees); wash down on the sides, and stir occasionally. Then sprinkle with a little cold water, and boil again to the thread. Then take off the fire. Rub with the spatula against the sides of the kettle until it commences to turn light and creamy. Take up more sugar, and so continue, until all is turned lighter. Let it stand a minute, and as soon as there forms a light crust on top, it is done. Stir through once more and use at once. Set the frosted goods in the oven for a second.

American Chocolate Frosting.

Mix two pounds of powdered sugar with sufficient hot water to make it the desired consistency. Meantime dissolve five ounces of chocolate, cut up fine, with two ounces of butter, in the oven. Stir until it is all smooth, and let it run slowly into the other sugar. Keep stirring it; add warm water and a little vanilla. This frosting can be kept in a cool place a good while, only warm it up well before using.

Fondant for Frosting.

Boil five pounds of granulated sugar, one pound of glucose and one quart of water to a light ball (242 degrees). As soon as it commences to boil, wash down on the sides, and cover. Do not let it boil too slowly. Then sprinkle your marble slab with ice water, and pour the syrup on it. When partly cooled off, work with large wooden spatula until it is all creamed and hard. Have a clean tub ready, throw the fondant in and pound it down solid until it is all smooth; cover over with a wet cloth. Before using melt it on stove or in hot water bath, adding a little plain syrup, and flavor to taste.

Coffee Icing.

Boil four ounces of best Java coffee, ground, with one pint of water down to half a pint, keeping it covered. Then strain and add two tablespoonfuls burned sugar color and three pounds of fondant. Stir over the fire until soft and smooth. Use at once.

Pistachio Icing.

Peel one ounce of pistachio nuts and pound them to a paste in a stone mortar; mix with fondant and melt.

Rose, Almond or Strawberry Icing.

Dissolve fondant over a fire with a little syrup, the proper extract to flavor, and coloring. Or mix XXXX confectioner's sugar with hot water, and add flavor and coloring.

Lemon Frosting.

A very fine frosting for sponge cakes and cup cakes is made by adding the juice of one or two lemons to fondant or water icing.

Gelatine Icing.

Dissolve one ounce of good gelatine in one pint of water, mix with four pounds of confectioner's powdered sugar, and beat up like meringue with an egg beater; add vanilla or lemon.

Egg Food Icing.

Dissolve four ounces white egg food in a pint of warm water, add a pint of cold water, sufficient powdered confectioner's sugar, and one teaspoonful of cream of tartar. Beat up well with spatula, and flavor. This keeps softer than the regular egg frosting.

Royal Icing.

For decorating. Beat up the whites of three eggs with sufficient XXXX confectioner's sugar and eight drops of acetic acid and a little bluing. Have everything—bowl, spatula, etc., perfectly clean.

Boiled Frosting for Honey Cakes.

Boil six pounds of granulated sugar with one quart of water to a thread (236 degrees). Rub with stiff brush over the top of the cakes, commencing on one corner, dipping the end of brush in the sugar, but do not disturb sugar in the kettle more than necessary, so it will not die off too soon. Rub hard and quick over the cakes, until it creams.

Cream for Filling.

Bring two quarts of milk to a boil with five ounces of sugar. Stir into this quickly two ounces of corn-starch, stirred smooth with two eggs, and one teaspoonful of vanilla. As soon as it thickens, take off from the fire.

Apple Filling.

Mix together the juice and grated rind of one lemon and two peeled apples grated, with sufficient powdered confectioner's sugar. Stir over fire until it boils down a little, then add more sugar until stiff enough.

Lemon-Jelly Filling.

Boil one pint of water, the juice of three lemons and one-half pound of powdered sugar. Stir into it slowly two and one-half ounces of corn-starch dissolved in a little water, a pinch of salt, and one grated lemon peel. As soon as it starts to thicken, take off from the fire, and spread on the cakes, while warm. Juice of oranges, canned apples, or peaches, can be used up in the same way.

Whipped Cream.

To beat up cream well, it should have been standing twenty-four hours, undisturbed—what is called double cream. To beat it up everything must be very clean and cold. Beat up slowly and easily, then, when done, add to every quart five ounces of powdered sugar and one teaspoonful of vanilla.

Red Cochineal Color.

Mix in stone or porcelain basin one-fourth of an ounce of cochineal ground up very fine, one-fourth of an ounce of burnt alum, one-fourth of an ounce of cream of tartar, and pour over this one pint of hot rainwater; then add one-fourth of an ounce of salts of tartar; mix and strain next morning; then add one-half of an ounce of gum arabic.

Yellow Coloring.

Saffron, boiled down, with a little sugar and rainwater, and then filtered through a glass funnel, is the old style of coloring. But now there is such a number of colorings, liquid and paste, on the market, that it does not pay to make it yourself.

Blue Coloring.

Generally ultramarine is used, but it must be handled carefully, being very strong. For painting ornaments and toys it is mixed with a little gum arabic and sugar solution.

Colored Sugar Sand.

Sift coarse sugar through a fine sieve to separate all the fine dust. Warm the coarse sugar a little in a kettle, make a cavity in the center and pour into it a little coloring; mix with a little of the sugar first, gradually rubbing in more of the sugar, until all is mixed evenly. On a heavy baking tin lay strong paper, spread the sugar over it, warm well through in oven, stir up thoroughly, warm again, and when perfectly dry, sift through a coarse sieve and pack in glass jars, but do not expose to the sun.

Lemon and Orange Sugar.

Grate nice, hard lemon or orange skins (not too deep—only the yellow part), and mix with sufficient powdered sugar and set away in air-tight jars.

Vanilla Sugar.

Cut up very fine two or three sound vanilla beans and weigh off one pound of cut lump sugar. Put the vanilla with part of the sugar in a mortar and pound fine. Then sift it, put the remaining vanilla back in the mortar, add more sugar, pound fine again, sift, and so keep on, until all is beaten to fine powder. Then pack away air-tight.

Orange and Lemon Zest.

To get the very finest aroma of the fruit without any bitter taste to it, rub hard lemons or oranges over lumps of sugar. As soon as the sugar is covered with the skin, scrape it off with a sharp knife and rub over it again. So keep on, until the outside skin of all the lemons or oranges is rubbed off. This is especially fine flavoring for ice creams, crêmes and icings.

Dominoes.

Bake a sheet about three-fourths of an inch thick of sponge or gold cake mixture (see Parts IV. and V.). Let it stand one day, if possible, then cut in slices two inches wide. Turn the bottom up and spread thin with jelly. Now roll a piece of marzipan, very thin, cut in same size strips, to cover the top of slices, and frost over very thin with water icing. Now, with a sharp knife cut in blocks again the size of domino blocks. Let them stay close together; draw a line through the center with red icing, then with finer tube draw two lines with white royal icing on the sides, and ornament with dots of chocolate to represent the numbers on the dominoes.

Potatoes.

Take small bits of sponge cake, rub with a little thin jelly, cover with a thin sheet of marzipan, brush over with a little sugar color and roll in grated chocolate. Then, with a pointed stick, prick some holes in them, and stick small bits of sliced almonds in, to represent sprouts of the potatoes.

Apples, Pears, etc.

These can be made out of sponge cake (lady finger mixture). With bag and tube lay out in the shape of the fruit, and bake a nice brown. When well done, set two together with apple or apricot marmalade, and frost some with white, some with yellow icing.

Pears and Apples of Meringue.

Take a very thin layer of sponge cake, spread it with marmalade and cut out with round or oval cutter. Now prepare a good meringue (as for Kisses, see Part VI.) and lay out in the shape of apples, pears, peaches, etc., and bake on wet boards. Where there is a good crust on top, lay one on a piece of the sponge cake, same shape, and sprinkle a very little with red coloring. Then frost very thin with transparent water icing, and stick on the end a whole clove for the core, and on the other end a thin stick of citron for the stem.

Almond Soufflé Kisses. (*Auflauf*).

Pound very fine two ounces blanched almonds with the white of one egg and sufficient XXXX confectioner's sugar. Then add the whites of three more eggs, beaten up a little first, and enough more fine sugar to make a stiff paste. Roll out one-fifth of an inch thick, and cut out in stars, rosettes, rings, etc., and set on flour-dusted tins. Let dry a few hours, and bake very cool. They will raise over an inch high and come up straight, if oven is cool enough. Then frost with thin water icing or royal icing, and sprinkle with colored sugars, or paint them.

Vanilla and Rose Soufflé.

The same as above, only omit the almonds and add a few drops of alcohol and a little vanilla or rose and red coloring.

American Marzipan.

Cut up two pounds of almond paste in thin slices and spread on candy marble, which you first sprinkle with ice water. While this is being done, boil five pounds of sugar with one quart of water and a half pound of glucose to the ball (245 degrees), and pour over the paste. Let it cool off, then rub with spatula until it is all smooth and creamed. Work all in one lump and cover up. This is very fine for fancy bonbons and fancy hand-modeled cakes.

Sugar Couleur (*Burned Sugar*).

Dissolve one pound powdered sugar on a good fire, stirring it. Let it get black, until a thick, heavy smoke ascends and it foams up. Then pour in a pint of water and stir until all is dissolved again.

Croquant or Nougat.

Melt in a kettle one and a half pounds of white sugar without water, stirring it occasionally. Then add one pound of thin sliced or chopped blanched almonds, which you have first heated. Mix well and quickly now, and roll out on well oiled marble slab, and cut out or mould in any shapes desired to make pyramids, centre pieces, etc.

Clear Caramel.

FOR SPUN SUGAR ORNAMENTS, FLOWERS, ETC.

Boil two and a half pounds of loaf sugar with a pint of water (short measure) and a pinch of cream of tartar to the crack (280 degrees). Take off the fire and keep in hot water bath. Now dip in your spoon and run out the design as drawn on well oiled marble slab, or for flowers dip in your lead moulds.

Rock Sugar (Honeycomb).

FOR DECORATING.

Boil two and a half pounds of granulated sugar to light crack (285 degrees) and stir into it one good tablespoonful of royal icing (with acetic acid). It will foam up in a minute, and must be poured as quickly as possible on an oiled slab, as it will turn hard in a second afterwards. If you want to get different shades to represent rocks, you can make up a spoonful of different colored frosting before adding to the caramel

Pure Baking Powder.

Mix together two pounds of pure cream of tartar, one pound of baking soda, one-half of a pound of corn-starch, one-half pound of flour. Sift seven or eight times through a fine sieve.

Cheap Baking Powder.

One-half of a pound of cream of tartar, one-half of a pound of saleratus, three ounces of tartaric acid, one ounce of salt, two ounces of ammonia, one pound of corn-starch or flour. Sift fine ten times.

FOR NOTES AND RECIPES.

FOR NOTES AND RECIPES.

Miscellaneous.

Liquid Measures.

Two tablespoonfuls equal	1 ounce
One gill equals	4 "
One cup equals	8 "
One-half pint equals	8 "
One pint equals	16 "
One quart equals	2 pounds
One gill equals	½ cup
Eighteen to twenty egg whites equal	1 pint
Eight to ten eggs equal	1 pound

Metric Weights.

1 gram equals	0.035 ounce
31.5 grams equal	1 ounce
490 grams equal	1 pound av.
½ kilogram equals	1.102 pound
1 kilogram equals	2.204 pounds
1 liter equals	1 quart (short)

Degrees for Sugar Boiling.

For the use of the thermometer. When the sugar boils over five minutes, you can look for the first degree, which is:

The small thread	230 degrees
The strong thread	236 "
Soft ball	240 to 245 "
Hard ball	246 to 250 "
Light crack	260 to 265 "
Strong crack	290 to 300 "
Light caramel	320 to 330 "
Yellow caramel	340 to 350 "

FOR NOTES AND RECIPES.

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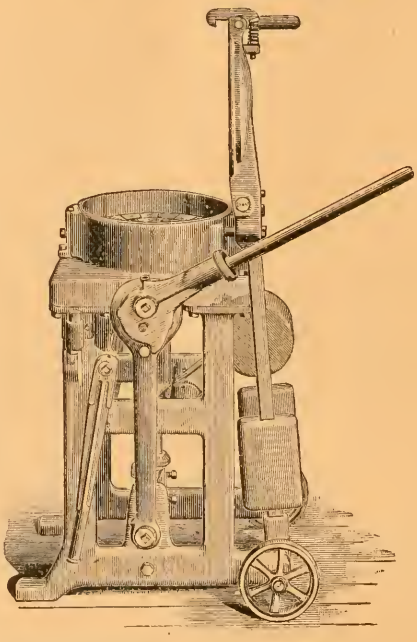

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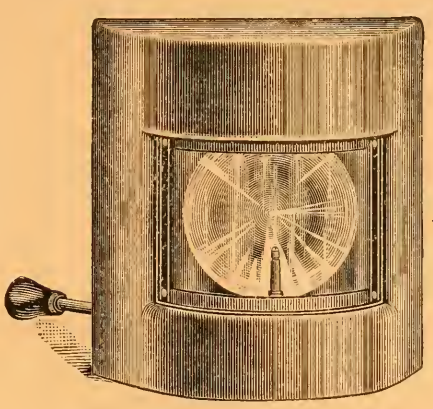

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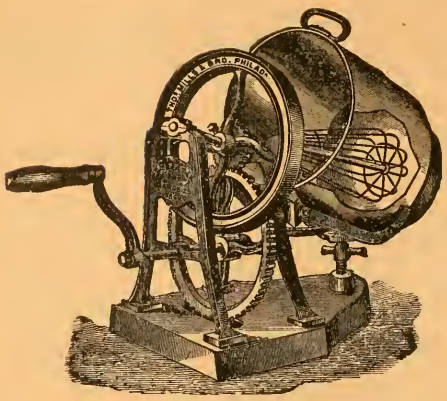

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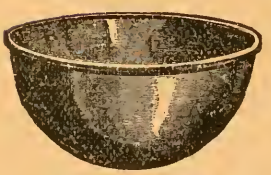

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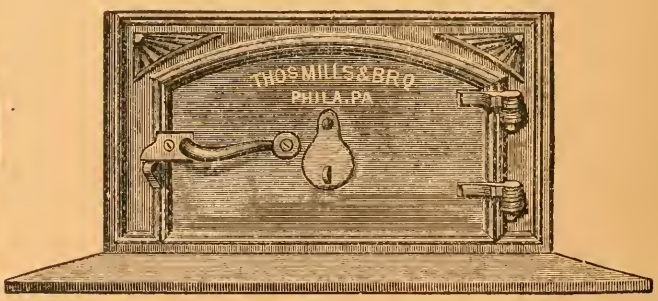

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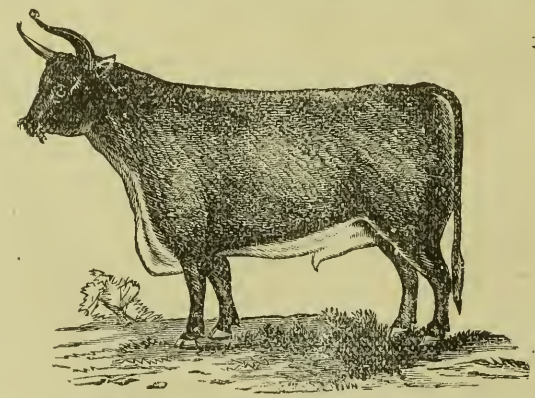

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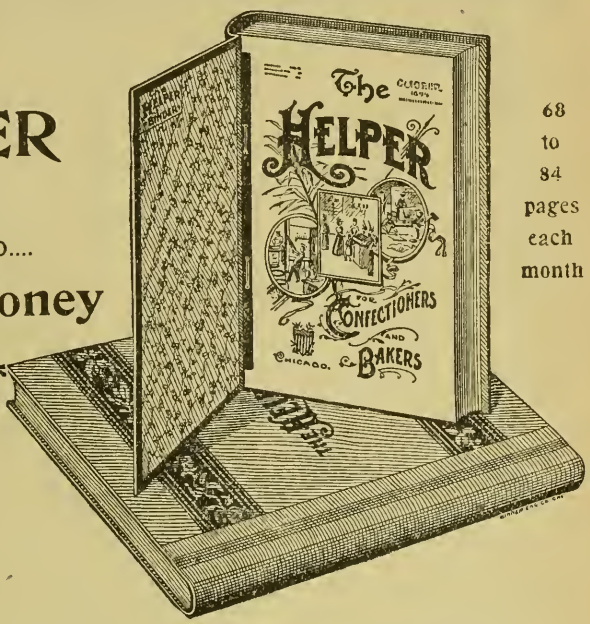

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